

Sausage Rolls with Potato Pastry

3½ kg Potatoes
¾ cup Plain Flour
½ teaspoon Salt
28g Margarine
3½ kg Sausage Mince
Salt, Pepper
extra Milk

Peel and chop potatoes, cook in boiling salted water until tender. Drain, mash, or push through sieve; cool.

Sift flour and salt, rub in margarine until mixture resembles fine bread-crumbs. Add potato, mix to give a firm dough. Turn on to floured surface, knead until smooth; roll to rectangular shape 13 cm x 41cm. (5in.x16in.)

Season sausage mince with salt and pepper, shape with the hands into roll 41cm long, place on pastry strip. Glaze edges of pastry with water, roll over mince. Make diagonal slits in pastry at 25mm intervals; cut in 8 sausage rolls. Place on oven tray, glaze with extra milk. Bake in hot oven 10 minutes, reduce heat to moderate, bake further 20 minutes or until golden brown.

Makes 8 sausage rolls.