

Meat Or Sausage Rolls

Ingredients

1 lb. of puff-paste No. 1206, sausage-meat No. 837, the yolk of 1 egg.

Method

Make 1 lb. of puff-paste by recipe No. 1206; roll it out to the thickness of about 1/2 inch, or rather less, and divide it into 8, 10, or 12 squares, according to the size the rolls are intended to be. Place some sausage-meat on one-half of each square, wet the edges of the paste, and fold it over the meat; slightly press the edges together, and trim them neatly with a knife. Brush the rolls over with the yolk of an egg, and bake them in a well-heated oven for about 1/2 hour, or longer should they be very large. The remains of cold chicken and ham, minced and seasoned, as also cold veal or beef, make very good rolls.

Source: Mrs Beeton's Book of Household Management (1861)

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