

## Sausage rolls

Ready rolled puff pastry

Cocktail sausage rolls

Egg for glazing

Line the sausages on the end of the pastry leaving a space in between

Fold over the pastry to cover the sausages and cut the pastry

Put a little water on the edge of the two bits of pastry to seal

Cut the sausage roll into small pieces and press down the edge with a fork

Snip the top with scissors and brush with beaten egg

Bake in oven 200° gas 6 for 10 minutes until golden brown

## Savoury croissants

Croissants

Grated cheese

Chopped ham

Slice the croissant in half

Add the cheese and ham

Heat in the oven 180° gas 4 for 10 minutes until cheese melts