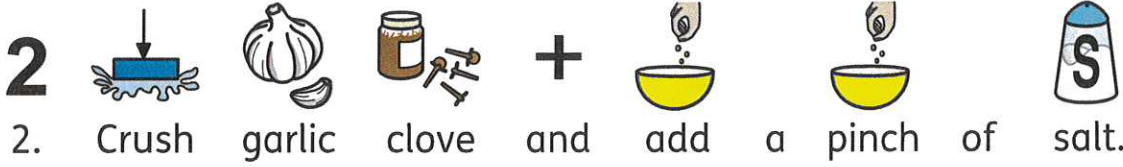


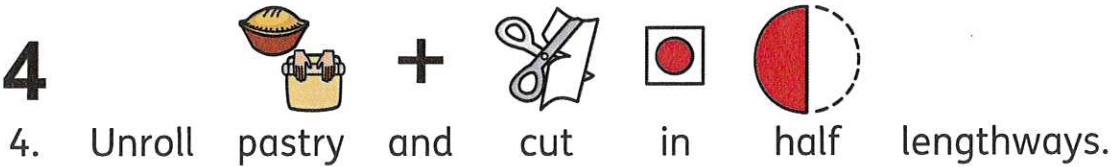
1. Heat oven to 200C/fan.



2. Crush garlic clove and add a pinch of salt.



3. Mix garlic paste with sausage meat.



4. Unroll pastry and cut in half lengthways.



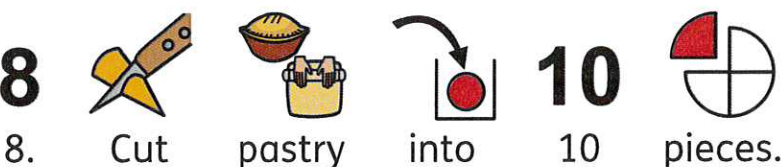
5. Split sausage meat into 2 and spread along pastry.




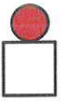


6. Roll the pastry around sausage meat.



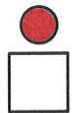
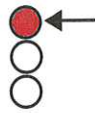




7. Brush edges with a beaten egg.



8. Cut pastry into 10 pieces.

9    
9. Place on a baking sheet.

10       **2530**
10. Brush egg over the top and cook for 25-30


minutes.

11 
11. Enjoy!