

Sausage roll twists

1. Heat oven to 220C/fan 200C/gas 7.
2. Roll out the pastry to £1 coin thickness (about 20 x 30cm) and cut into strips about 1cm wide, cutting from the shorter edge.
3. Thin each sausage a little by twisting, then snip in half.
4. Wind one pastry strip around each half-sausage, then place on a baking sheet, pastry ends down.

