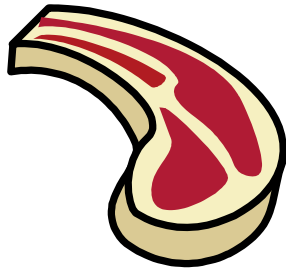


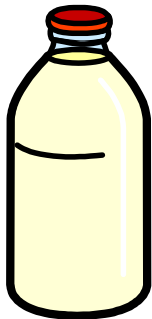
sausage



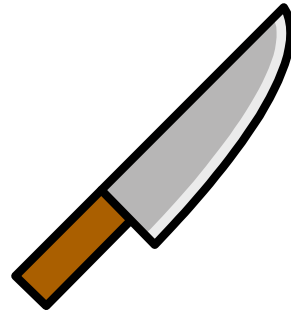
meat



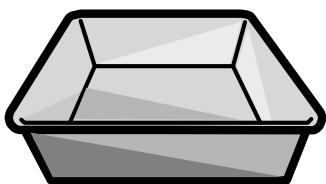
pastry



milk



knife



baking tray



180g self-raising flour

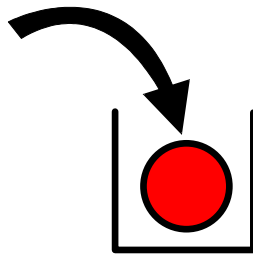


50g margarine

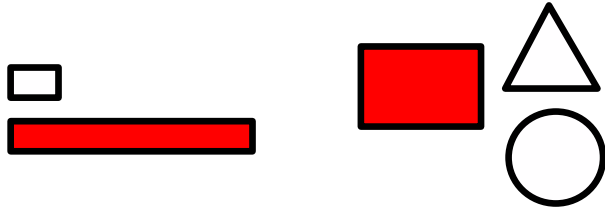


50g lard

1

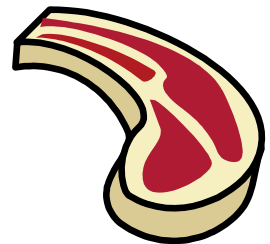
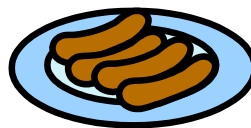
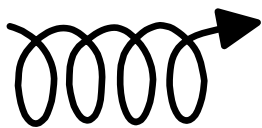


1. Roll the pastry into a

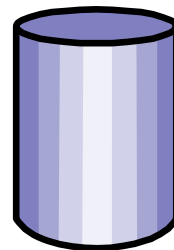
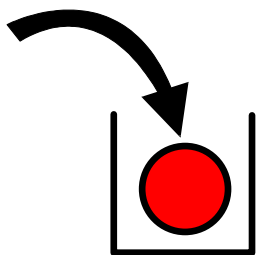


long rectangle.

2

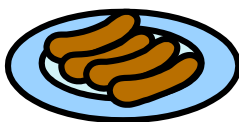


2. Roll the sausage meat



into a long cylinder.

3



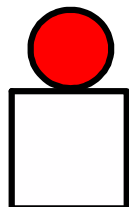
3.

Put

the

sausage

meat

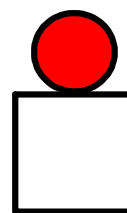
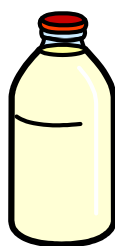
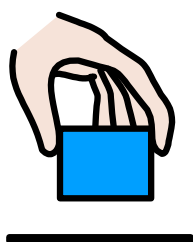


on

the

pastry.

4



4.

Put

some

milk

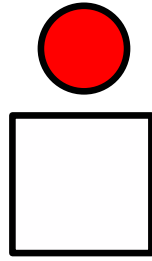
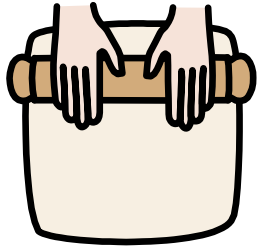
on

the

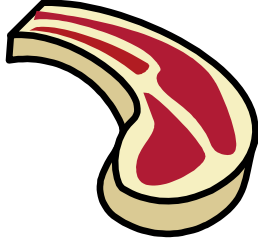
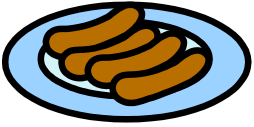


pastry.

5

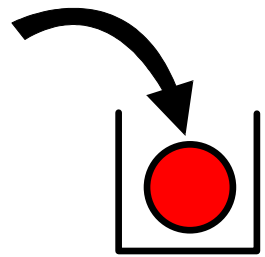
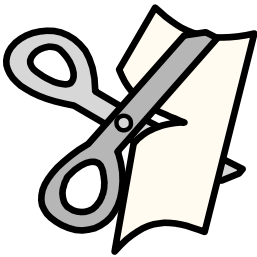


5. Roll the pastry over the

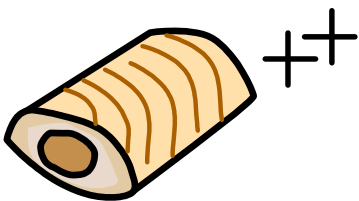


sausage meat.

6

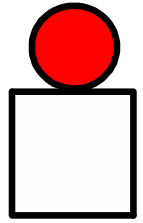
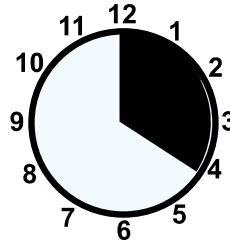
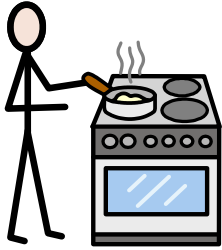


6. Cut the pastry into



sausage rolls.

7



7.

Cook

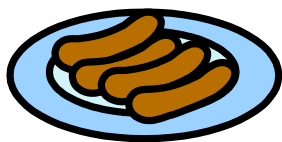
for

20 minutes

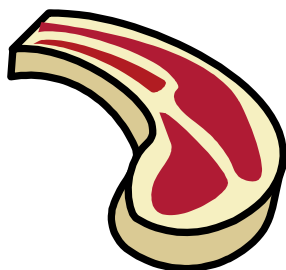
on

200

200.



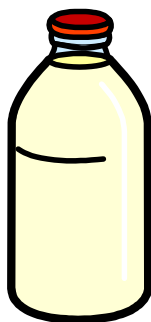
sausage



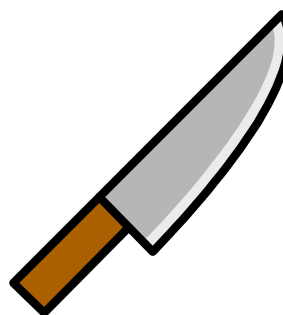
meat



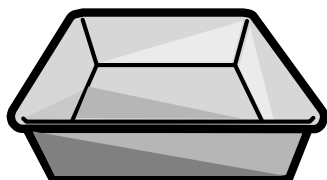
pastry



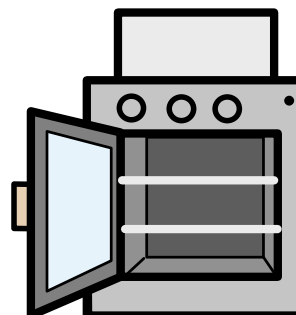
milk



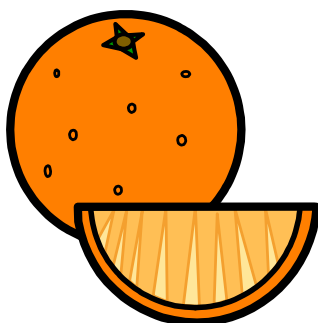
knife



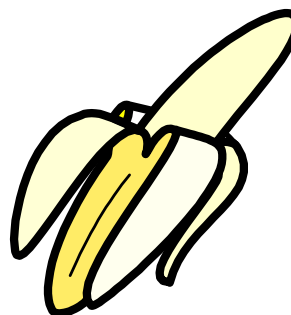
baking tray



oven



orange



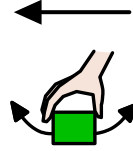
banana



What



I



used: