



Air Fryer Cheese 'Sausage' Rolls

Makes 16-20

Ingredients:

- 200g cheddar cheese, grated
- 50g breadcrumbs
- 4 spring onions, chopped
- 3tbsp double cream
- ¼ tsp paprika
- ¼ tsp freshly ground black pepper
- 1 ready rolled puff pastry
- 1 egg, beaten

Method:

1. In a bowl combine grated cheese, breadcrumbs, spring onions, double cream, paprika and pepper
2. Lay the sheet of pastry out flat and slice it in half lengthways
3. Place half of the mixture in the middle of each long piece of pastry, like a sausage
4. Brush some egg onto the top edge of the pastry
5. Fold it, starting from the bottom edge and seal together using the fork
6. Do the same with the second piece
7. Brush the top of each roll with beaten egg
8. Slice each roll into 8-10 pieces
9. Preheat the air fryer to 190°C
10. Place the rolls in the air fryer and cook for 10 minutes
11. Serve hot or cold

