Air Fryer Sausage rolls are so easy to make! They have a crispy, flakey puff pastry coating encasing juicy tender sausages. With only 4 ingredients these simple sausage rolls are delicious.

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Ingredients

The ingredients needed for the recipe are all simple and easy to find at the local shops.

They are set out in the photo below so you can see exactly what you need.

As you can see, the recipe calls for:

- sausages (beef, pork, chicken or vegetarian)
- puff pastry
- eggs
- sesame seeds

Instructions

Here are the step by step instructions to make the recipe. The method is quick and easy. We start by preparing our sausages. You will find a chopping board handy to begin with.

- Remove casing from the sausages

- Place on thawed pastry
- Add egg to a small bowl
- Pierce with a fork and whisk

You only need 1 egg for approximately 12 sausage rolls.

If using very small eggs, you may need 2.

- Roll pastry around sausage
- Brush with egg
- Roll to close
- Use a knife to cut the excess pastry of the ends

You may find you brush the pastry twice as you roll and seal each long sausage.

The sausage roll will likely bit a bit shorter than the length of the pastry, so cut the excess off where the sausage finishes.

- Cut the excess pastry of each end
- Brush long sausage roll with egg
- Sprinkle with sesame seeds
- Cut into small sausage rolls

You will get 4 sausage rolls out of one standard length sausage.

In the photo above left, you can see what your sausage rolls will look like *before* you cook them.

In the photo on the right (and below), you will see what your sausage rolls will look like *after* you cook them.

Air Fryer Sausage Rolls

Air Fryer Sausage rolls are so easy to make! With only 4 ingredients these simple sausage rolls are delicious.

- Prep Time: 5
- Cook Time: 10
- Total Time: 15 minutes
- Cuisine: Australian

Ingredients

Air Fryer Sausage Rolls

- 3 sausages Note 1
- 3 sheets puff pastry
- 1 tablespoon sesame seeds
- 1 eggs

Instructions

Air Fryer Sausage Rolls

- Turn the air fryer on to 180°C/350 F for 15 mins
- Use a knife and chopping board to remove the casing from the sausages
- Add egg to a small bowl, pierce yoke and whisk
- Place a sheet of puff pastry (thawed) onto the chopping board and place 1 off the sausages on top
- Roll the pastry around the sausage, then use a pastry brush to coat the top of the pastry where the 2 bits of pastry will meet
- Continue to roll the pastry around the sausage and again brush one side of where the pastry joins with the egg
- Repeat for each sausage
- Brush the top of the length of the long rolled sausage with egg
- Sprinkle the top with sesame seeds
- Use a knife to cut the excess pastry off each end
- Then cut the long sausage roll into 4 smaller rolls
- Spray the Air Fryer Basket with oil (or use baking paper) then place raw sausage rolls into Air Fryer (work in batches)

- Cook sausage rolls in Air Fryer for 7- 9 mins until pastry is golden and crispy
- Serve with sauce

Notes

Note 1 I used Beef and Honey sausages for this recipe. You can use your favourite, beef, chicken, pork or vegetarian!