



Criteria for the Official Great Aussie Sausage Roll Competition

Description:

Single serve size, open ended roll in a puff pastry case

with a seasoned meat filling (usually beef or pork or combination of both)

Some onion, herbs & breadcrumb may be added for flavour and texture.

(no vegetables other than onion)

Size = min 10cm – max 20cm

Marks will be awarded for:

General appearance (size, colour, and uniformity)

Filling, (meat quality, flavour, colour and texture).

Pastry, (flakiness, colour, eating quality)

Sausage rolls will be judged cold and hot

Marks will be lost for filling shrinkage.