

SAUSAGE ROLLS

EQUIPMENT

CLINGFILM, MIXING BOWLS, PASTRY BRUSH, CHEF KNIFE,
BREAD KNIFE, SOLID BAKING TRAY

INGREDIENTS

500GM PORK MINCE, 500GM BEEF MINCE, 2GM GARLIC POWDER, 5CM SMOKED PAPRIKA, SALT, WHITE PEPPER,
3 SHEETS PUFF PASTRY, 15 LEAVES PARSLEY, 2 EGG YOLKS, OIL SPRAY, POPPY SEEDS

METHOD

IN A LARGE MIXING BOWL PLACE THE BEEF AND PORK MINCE, GARLIC POWDER, PAPRIKA, SALT, PEPPER AND CHOPPED PARSLEY AND MIX WELL

LAY OUT A SHEET OF CLING FILM SLIGHTLY LARGER THAN THE LENGTH OF YOUR PUFF PASTRY SHEETS AND DIVIDE THE MINCE MIX INTO THIRDS

PLACE 1/3 OF THE MIX ALONG THE LENGTH OF THE CLING FILM AND ROLL INTO A SAUSAGE, PINCH THE ENDS OF THE CLING FILM AND ROLL AGAIN FOR A TIGHT SAUSAGE. REPEAT WITH THE REMAINING MIX AND PLACE IN THE FREEZER TO SEMI SET (ABOUT 45 MINS)

LAY OUT A SHEET OF PUFF PASTRY AND UNWRAP ONE OF THE MINCE SAUSAGES AND PLACE ON THE PASTRY ABOUT 1/3 FROM THE EDGE OF THE PASTRY. EGG WASH THE OUTER EDGE AND ROLL OVER THE PASTRY AWAY FROM YOU LEAVING 2CM EXCESS AT THE SEAM

GO OVER THE SEAM WITH THE TINES ON A FORK, CUT AWAY THE EXCESS AND COVER AND FREEZE FOR A FURTHER 10MINS. REPEAT WITH THE REMAINING MIX AND PASTRY

ONCE CHILLED REMOVE FROM THE FREEZER AND SLICE INTO THE REQUIRED SIZES, PLACE ON A SOLID BAKING SHEET THAT HAS BEEN SPRAYED WITH OIL SPRAY. EGG WASH THE SURFACE AND SPRINKLE OVER POPPY SEEDS. PLACE INTO A PRE-HEATED OVEN COMBI SETTING 210 DEGREES FOR 15 MINS (FOR SMALL COCKTAIL SIZE SAUSAGE ROLLS)

ONCE COOKED REMOVE AND SERVE WITH TOMATO SAUCE OR RELISH

HINTS & TIPS

- YOU WILL FIND IT EASIER TO CUT THE SAUSAGE ROLLS IN A MORE UNIFORM EVEN SHAPE IF THEY ARE SEMI FROZEN

- SAUSAGE ROLLS CAN BE PRE-MADE AND FROZEN FOR UP TO 8 WEEKS