

BEST EVER HOMEMADE SAUSAGE ROLLS

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Foundation™

FOOTY
COLOURS
DAY!

Makes: 18

Time: 30 minutes prep, 30 minute cook

Difficulty: Easy

INGREDIENTS

- 4 sheets ready rolled puff pastry
- 1 tablespoon milk
- 1 egg
- 500g veal mince, or beef mince
- 500g sausage mince
- 1 small brown onion, finely chopped
- 1 small red onion, finely chopped
- 1 medium carrot, coarsely grated
- 3 cloves garlic, crushed
- 1/4 cup finely chopped fresh flat-leaf parsley
- 1 1/2 tablespoons tomato sauce
- 1/4 cup (60ml) Worcestershire sauce

METHOD

1. Preheat oven to 220C/200C fan-forced. Line 2 large baking trays with baking paper
2. Thaw puff pastry. Meanwhile, combine milk and egg in a small jug. Whisk well. Combine veal mince, sausage mince, onion, carrot, garlic, parsley and sauces in a large bowl. Season with salt and pepper. Divide mixture into 8.
3. Lay a sheet of pastry on a flat surface. Cut sheet in half horizontally. Spoon 1/8 of the mince mixture along the long side of one pastry half, shaping mince into a long sausage shape. Brush opposite long edge with a little egg mixture.
4. Roll up pastry to enclose filling, finishing seam side down. Brush top of log with egg mixture. cut into 6 short pieces. Place pieces, seam side down on prepared tray, 2 cm apart. Repeat with remaining mixture, pastry and eggwash.
5. Bake for 25-30 minutes or until golden and cooked through.



Recipe via taste.com.au

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