



Sausage Rolls

with tomato sauce

Method

- 1.If using frozen puff pastry, remove it from the packet and separate the sheets to allow them to thaw. Meanwhile, whisk the egg in a small bowl and set aside.
- 2.Remove Sausage Mince from inside the Maleny Black Angus Beef Sausages
- 3.Combine Maleny Black Angus Beef Mince, Sausage Mince, onions, carrot, garlic, parsley and sauces in a large bowl. Season with salt and pepper. Mix using hands to combine and then divide into 8 equal portions.
- 4.Lay a sheet of pastry on a flat surface. Cut the pastry sheet in half horizontally. Spoon an eighth of the beef mixture down along the long side of one pastry half, shaping mince mixture into a long sausage shape. Brush the opposite edge with a little egg mixture.
- 5.Roll up pastry to enclose filling, finishing the seam side down. Repeat with the remaining mince mixture, pastry and egg wash.
- 6.Preheat oven to 200 degrees celsius. Brush top of each log with egg wash and sprinkle with sesame seeds. Cut into 6 short pieces and place them seam side down on a lined prepared tray, 2 cm apart.
- 7.Bake for 25-30 minutes or until golden and cooked through. Allow to cool for 5-10 minutes.
- 8.Serve hot with tomato sauce or other condiments.

Recipe Notes:

- You can make these in advance – simply refrigerate after step 5 (prior to cooking) until desired
- These can also be baked and stored for later. Follow the recipe and allow the sausage rolls to cool completely. Wrap and store in the freezer for up to 2 weeks. Then simply defrost in a moderate oven when you're ready to serve.

Ingredients

- 4 sheets of puff pastry
- 1 egg
- 500g Maleny Black Angus Beef Mince
- 500g Maleny Black Angus Beef Sausages
- 1 small brown onion, finely diced
- 1 small red onion, finely diced
- 1 medium carrot, coarsely grated
- 2 cloves garlic, crushed
- 1 small handful parsley, finely chopped
- 2 tbsp tomato sauce
- 60ml Worcestershire sauce
- 6 tsp sesame seeds, for garnish
- Salt & pepper for seasoning

Serves: 48 mini rolls

Prep Time: 20 minutes

Cooking Time: 25 minutes

