

HOMEMADE SAUSAGE ROLLS



MINUTES TO PREPARE
30



MINUTES TO COOK
30



MAKES
18 small ones

INGREDIENTS

500g pork mince
1 tablespoon rapeseed oil
1 onion, peeled and finely diced
2 celery stalks, peeled and finely diced
1 clove of garlic, peeled and crushed
2 tablespoons of chopped base herbs (rosemary, oregano or thyme, or a mix)
1/2 teaspoon of Dijon mustard
A good grind of black pepper
2 pinches of Maldon sea salt
320g ready rolled puff pastry
1 egg, lightly beaten

You will need a roasting tray lined with baking paper.

LET'S GET COOKING

- 1 Preheat the oven to 180/350/gas 4. Take the pastry out of the fridge to bring it up to room temperature to make sure it is malleable.
- 2 Put the rapeseed oil in a frying pan and add the chopped onion and celery. Sauté over a very gentle heat for 10 minutes. Add the garlic and herbs and sauté for a further 5 minutes, stirring from time to time to stop it from catching. Add the Dijon mustard and stir.
- 3 Take off the heat and pour in to a large bowl. Allow to cool for 10 minutes. Add the pork mince, salt and pepper and give it a really good mix using your hands or a wooden spoon.
- 4 Lay out the pastry on the baking parchment and make two long vertical lines of pork mince. Cut the pastry vertically in the middle of the lines of pork. Roll the pastry over the pork, making sure that the join is at the bottom.
- 5 Brush with the beaten egg and slice carefully. Bake for 30 minutes, or until the pastry is golden brown and the juices are clear. Leave to cool on a wire rack.

"You may have to pull the pastry quite taught over the pork mince. This is fine! If you have any holes, simply patch them together with your fingers. For a vegetarian option, try making the Butternut, feta and red onion puffs and roll the pastry instead of folding it into a triangle"