

PORK & SPECK SAUSAGE ROLLS

Simple ingredients produce big flavours in these flakey sausage rolls.

INGREDIENTS

- 3 sheets puff pastry (defrosted if pre-made)
- 500g pork mince
- 100g Kaiserfleisch speck
- 1 medium carrot, finely diced
- 1 onion, finely diced
- 1 clove garlic, minced
- 1 tbsp fresh sage
- 1 tsp fennel seeds
- 1 tsp Worcestershire sauce
- 3/4 tsp salt
- 1/4 tsp white pepper
- 1/2 cup dry breadcrumbs
- 2 eggs
- olive oil

METHOD

1. Preheat the oven to 180C.
2. Dice the Kaiserfleisch speck and fry in olive oil until crispy. Add the carrot and onion and cook until caramelised. Add garlic and fry for a further minute.
3. Remove from the pan into a mixing bowl and set aside to cool.
4. Once cooled, add the pork mince, fennel, sage, salt, pepper, breadcrumbs, 1 egg and Worcestershire sauce to the bacon mix. Using your hands, gently mix all ingredients together until just combined.
5. Crack the second egg into a small bowl and whisk to create an egg wash.
6. Cut the puff pastry sheets in half. Place mince along the center of the length of the pastry.
7. Roll the pastry over the top of the mince and fasten together with egg wash. Place the roll seam side down on a lined baking tray. Repeat for the remainder of the pastry and mince.
8. Gently slice the long rolls into mini rolls and coat with egg wash.
9. Bake for 25 minutes or until golden brown.



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