

Pork & Apple Sausage Rolls

Preparation Time; 15 Minutes

Cooking Time; 15-20 Minutes.

Servings; 16 Small Rolls

Ingredients;

- 375g Puff Pastry
- 400g Pork Sausage Meat - Best Quality You Can Find
- 1 Apple - Peeled & Coarsely Grated.
- Small Bunch Fresh Rosemary - Leaves Only, Finely Chopped.
- Salt & Pepper (If required. If using pre- made sausages it may already be seasoned)
- 50g Sandwich Pickle
- 1 Egg - Beaten
- 12g Sesame Seeds

Ingredients;

1. Preheat the oven to 200C.
2. Mix the sausage meat with the herbs in a bowl. Add the grated apple and season with salt and pepper (if required). Mix until well combined.
3. Roll the puff pastry out into a large rectangle, then cut into two long rectangles.
4. Spread half of the sandwich pickle onto each pastry rectangle keeping the edges clear and pickle free. Divide the sausage meat into two, form into a long sausage shape roughly the same length as the pastry and then place a layer of sausage meat mixture on top of the pickle covered pastry.
5. Using a pastry brush, brush beaten egg down one edge of the pastry. Gently fold the other side of the pastry over to seal. Any excess should be trimmed.
6. Use any remaining egg to brush over the pastry then sprinkle with sesame seeds.
7. Cut each pastry roll into 8 small sausage rolls.
8. Place the sausage rolls onto a baking tray lined with parchment.
9. Bake for 15-20 minutes, until crisp and golden. The sausage meat must be completely cooked through.

