

# FRESH SAUSAGE ROLLS

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## INGREDIENTS

1/2 tbsp olive oil  
2 cloves garlic , minced  
1 brown onion , small, finely chopped  
1 celery stalk , finely chopped  
150g bacon , finely minced (streaky and fatty, not the lean stuff!)  
2 tsp fennel seeds , toasted (optional)  
500g pork mince (ground pork) (not lean)  
3/4 cup / 40g panko breadcrumbs  
1 egg  
1/2 tsp salt  
Black pepper

## Baking & Serving

2 1/2 sheets puff pastry , thawed then each cut into half  
1 egg , lightly whisked

## INSTRUCTIONS

**Step 1:** Heat oil in a non stick fry pan over medium high heat. Sauté garlic, onion & celery for 2 minutes, then add bacon.

**Step 2:** Cook for a further 2 minutes (don't make bacon golden) then transfer to bowl and allow to cool for 10 minutes.

**Step 3:** Add remaining Filling ingredients into the bowl. Use your hands to mix well.

**Step 4:** Lay out a rectangle of pastry, long edge closest to you. Brush egg along one long edge.

**Step 5:** Get 1/5 th of the filling and shape into a long log shape down the middle of the pastry. Ensure the meat is tight and compact, without gaps.

**Step 6:** Brush edge of pastry with egg. Then roll up, finishing with the seam side down. Roll up, sealing on the edge with egg wash on it .

**Step 7:** If you have time/patience, refrigerate for 1 hour (makes it easier/neater to cut)

To Cook

**Step 1:** Preheat oven to 350F/180C.

**Step 2:** Cut each log into equal lengths, just two if you want full size sausage rolls. Brush with egg.

**Step 3:** Place on 2 baking trays lined with baking paper (or sprayed with oil). Bake for 30 - 35 minutes in total, swapping tray shelves at 20 minutes, or until the pastry is deep golden brown. (Note: The filling will still look pink because of the bacon, but it's easy to tell from texture that it's cooked)

**Step 4:** Cool slightly on trays. Serve hot or warm with tomato sauce or ketchup!

# THE COOKERY

by The Secret Jozi Chef