

Chef Ishi's Scrumptious Sausage Rolls

Who doesn't love sausage rolls? Our chef at Guardian Lemon Tree shares his scrumptious recipe loved by children, the team and families alike!

Ingredients

- 500 grams mince meat (we used sausage mince)
- 1 egg
- ½ cup tomato sauce
- 3 slices of bread
- 2 carrots (grated)
- 1 onion fine diced
- 2 celery stalks fine diced
- 2 clove garlic fine diced
- 2 tablespoons mixed herbs
- 4 sheets puff pastry
- Whisked egg to brush on the pastry
- Poppy seeds to garnish if desired

Method

1. Preheat oven to 220C/200C fan forced. Line 2 large baking trays with baking paper.
2. Soak bread slices in a bowl of water. Drain off excess water before adding to the mix (the bread should be soft enough to break up whilst mixing).
3. Thaw puff pastry. Crack the egg in a small jug. Whisk well. Combine sausage mince, onion, celery, carrot, garlic, bread slices and sauce in a large bowl. Season with salt and pepper. Divide mixture into 8.
4. Lay a sheet of pastry on a flat surface. Cut sheet in half horizontally. Spoon 1/8 of the mince mixture down along the long side of one pastry half, shaping mince into a long sausage shape. Brush opposite long edge with a little egg mixture
5. Roll up pastry to enclose filling, finishing seam side down. Brush top of log with egg mixture and sprinkle with poppy seeds. Cut into 6 short pieces. Place pieces, seam side down on prepared tray, 2cm apart. Repeat with remaining mince mixture, pastry and egg wash. Bake for 25-30 minutes or until golden and cooked through.

Note: If cooling and freezing use food safe cooling Practices (2hr/4hr Cooling Rule).

