**Homemade Sausage Rolls**

**Serves:** 30 mini sausage rolls

**Recipe source:** adapted from Recipe Tin Eats

**Fresh from the garden:** celery, parsley

**Notes:** We are making these ahead for an event. We will freeze them at the end of step8.

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| **Equipment:**  Chopping boards  Knives  Mini Tupperware food processor  Small frying pan  Medium frying pan  Large mixing bowl  Spatula | **Ingredients:**  ½ tablespoon olive oil  2 cloves garlic  1 brown onion  1 celery stalk  150g streaky bacon  1 teaspoon fennel seeds  A handful of parsely  500g pork mince, 15% fat  ¾ cup / 40g panko breadcrumbs  1 egg  ½ teaspoon salt  Black pepper  Assembly  2 ½ sheets puff pastry, defrosted in the fridge  1 egg |

**What to do:**

1. Roughly chop garlic, onion and celery, then chop very finely in the mini food processor. Finely chop bacon.
2. Heat oil in a non stick fry pan over medium high heat. Sauté garlic, onion & celery until softened.
3. Add bacon and cook for a further 2 minute then transfer to the mixing bowl and allow to cool for 10 minutes.
4. Toast the fennel seeds in a small frying pan and finely chop parsley.
5. Add remaining filling ingredients into the bowl and mix with a spatula until well combined.
6. Remove the pastry sheets from the fridge and cut in half to give you 5 rectangles.
7. Divide the filling into 5 portions and shape each one into a long log shape down the middle of each of the pastry pieces.Ensure the meat is tight and compact, without gaps. Roll up, finishing with the seam side down.
8. If you have time/patience, refrigerate for 1 hour (makes it easier/neater to cut). Cut each roll into 6 pieces

**To Cook:**

1. Preheat oven to 180°.
2. Place sausage rolls onto baking trays lined with baking paper and brush with egg. Cook for 30-35 minutes or 40-45 if cooking from frozen. Swap trays half way through cooking time.