

TRACY'S SAUSAGE ROLLS



TRACY'S SAUSAGE ROLLS

My first attempt at sausage rolls. I made meatballs with the leftover mince mixture.

500 g beef mince

500 g pork mince

1 onion, grated

1 carrot, grated

1 zucchini, grated

1 egg

1 cup rolled oats

salt and pepper to taste (I used garlic and herb salt, therefore I did not add as much salt to my meat, but you can use any spice you like)

2 tablespoons tomato sauce

2 tablespoons sweet chilli sauce

4 sheets of shop puff pastry, cut in halves

Spread the halved pastry rolls and roll to size. Mix all the other ingredients together. Spread raw onto pastry according to required quantity. Roll up the pastry rolls (do not cut the rolls). Bake for \pm 35-45 minutes at 200 °C or until light golden brown. Let cool slightly and cut into cocktail sizes.

Recipe and pictures by Tracy Vohra.