



Spicy Sausages Rolls

25 g butter
2 tbsp diced onion.
2 eggs (med)
450 g sausage meat
2 tbsp sweet chilli sauce
1 tbsp fresh Basil
1 tbsp cream
225 gm puff pastry, thawed
2 tbsp sesame seeds
Butter for greasing
Salt and Black pepper

Oven 220 °C

- 1 Melt butter and sauté onions for 5 minutes
- 2 Cool in a food processor add 1 egg to sausage meat with chilli sauce, basil and cream.
- 3 Blend until smooth and add cooked onion, seasoning and blend well.
- 4 Place the mixture in piping bag with a one inch piping nozzle
- 5 Beat the egg in bowl with pinch salt and use for glazing.
6. Roll out the pastry 12" × 18" Rectangle.
- 7 Pipe 3 rows of sausage meat along centre of pastry, brush along edge with egg wash. Roll up to enclose and press down the edges firmly to seal. Brush the top of sausage rolls with remaining egg wash, sprinkle with sesame seeds. Cut into lengths and arrange on lightly buttered baking sheet. Bake for 15 minutes or until crisp and golden.
- 8 Serve with spicy cranberry and apple chutney.