



Men's Shed sausage rolls



Makes 40

Recipe by Jules Raimondo



40 minutes

INGREDIENTS

- 1kg beef mince
- 1kg sausage mince
- 2 carrots, grated
- 1 brown onion, diced
- 1 red onion, diced
- 1 bunch parsley, chopped
- 5 cloves garlic, chopped
- $\frac{1}{2}$ cup Worcestershire sauce
- $\frac{1}{4}$ cup tomato sauce
- 2 packets puff pastry
- 1 cup milk (for brushing)
- 1 egg (for sealing or brushing)

NOTES

Add chilli or BBQ sauce for extra flavour. These are great for freezing, and reheat best in the oven, not the microwave.

DIRECTIONS

1. Preheat the oven to 180-200°C.
2. Prep your veggies and mix them together in a bowl.
3. Combine beef mice, sausage mince, Worcestershire sauce and tomato sauce in a bowl and mix with your hands until everything sticks together. Add in your desired amount of the vegetable mixture (the more you add, the tastier it will be).
4. Lay out puff pastry sheets. Spoon a line of the meat mix along one edge and roll it up tight. Brush the edge with beaten egg to seal. Cut each roll into 4 or 5 smaller pieces.
5. Place on a lined tray. Brush the tops with milk or whisked egg.
6. Bake for 15-20 minutes until golden brown.
7. Serve with tomato or BBQ sauce.



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