

# Nanna's Homemade Sausage Rolls

*Grandma's recipe - you'll never use sausage mince again.*

Prep Time	Cook Time	Total Time	Servings
15 mins (frozen pastry)	50 mins (incl. cooling)	65 mins	Approx 20 rolls

*To make a great sausage roll you need a great butcher and high quality puff pastry.*

*Do not use pre-made sausage mince or sausages.*

*Find a butcher who is willing to make fresh pork and veal mince for you. If he can't make each type of mince separately, ask him to make a kilo of pork and veal mince that is 50% of each meat and slightly coarse in texture. Order ahead and you should not have a problem. Most old fashioned family butchers are more than happy to provide you with what you want, if you give them notice.*

*I used to make my own puff pastry, then I discovered Carème frozen pastry. It's hard to find. Pampas frozen puff pastry is fine. I will never make puff pastry again. But then, I'm an old chook and getting a bit lazy!*

*The secret of a great result is to keep the puff pastry as cool as possible as you work. I don't take it out of the fridge until after I have made the sausage mixture.*

## Ingredients

*1 tbsp olive oil  
Green tops of a leek, finely chopped  
1 tbsp fennel seeds  
500 gm minced pork  
500 gm minced veal  
40 gm fine breadcrumbs  
Large pinch of dried sage  
For glazing: egg-wash*

## Method

### The sausage filling

1. Preheat oven to 200C.
2. Heat olive oil in a non-stick frying pan over medium heat,
3. Add leek and fennel seeds, and stir until leek is tender (10-15 minutes).
4. Allow to cool, then transfer to a food processor with the mince and breadcrumbs and pulse to combine.

### The pastry

5. Halve the pastry, then use half at a time (keep other half refrigerated) on a lightly floured bench.
6. Form into 18cm x 60cm rectangles with the longest side closest to you.
7. Brush along the opposite edge with egg wash.

### Assemble & Cook

8. Place half the mixture along the side closest to you in a log shape.
9. Roll the pastry away from you and over the meat.
10. Seal the pastry edge down.
11. Score top of roll, brush with egg wash, and cut into 5cm portions
12. Place on a tray lined with baking paper.
13. Repeat with rest of pastry and filling.
14. Bake 15 mins. Meanwhile prepare a new pan by placing a wire rack on top of it (not in it!)
15. When the rolls are just golden, quickly transfer them to the wire rack pan
16. Return to the oven and cook further until pastry is golden and crisp (15-20 minutes).

*Serve hot with tomato sauce.*