

# Sausage Rolls

Serves: 32 tastings



**From the garden:** Carrot, garlic, onion, parsley & oregano

## Equipment:

- Medium bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Grater
- Baking paper
- Baking trays x 2

## Ingredients:

- 500g beef mince
- 3 carrots (skin-on, grated)
- 1 clove garlic (finely chopped)
- 1 onion (finely chopped)
- ½ cup parsley (finely chopped)
- ½ cup oregano (finely chopped)
- 1 cup breadcrumbs
- 1 egg
- 2 tablespoon tomato sauce
- 1 teaspoon salt
- 10 grinds of pepper
  
- 4 sheets puff pastry

## Method:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix evenly all ingredients except pastry in a medium bowl.
4. Divide mixture into 8 portions.
5. Cut one pastry sheet in half, place one portion of the mixture in the middle of each half of the pastry, working it into a long sausage.
6. Roll the pastry over the mixture to meet the other edge and overlap about 1cm.
7. Repeat with remaining pastry and mixture.
8. Cut each roll into 4 pieces.
9. Place on lined baking trays and bake for 20 minutes, or until cooked through.
10. Divide and serve into 5 serving plates.