

VINDALOO SAUSAGE ROLLS

The ultimate party snack, this vindaloo version takes sausage rolls to a whole new level. Add just one fresh chilli if you prefer it a bit milder and match with a glass of chilled fizz for a winning combination!

Prep
15 min

Cook
50 min

Heat


Makes
16 mini
sausage
rolls

400g **pork mince**
1 small **red onion** -
roughly chopped
4 cloves of **garlic** -
roughly chopped
1-4 **red chillies** - roughly
chopped (seeds removed
if you prefer less heat)
1 **egg** - beaten
60ml **vinegar** (white wine
vinegar or cider
vinegar is best)
50g **breadcrumbs**
1 sheet of **puff** or
shortcrust pastry -
cut in half lengthways

2 tsp



MIRCHI BLEND

1 tsp



METHI BLEND

1 tsp



JEERA BLEND

1

Blend the onion with the chilli, garlic, vinegar, 1 tsp salt, 2 tsp **MIRCHI BLEND** and 1 tsp **METHI BLEND** until you have a smooth paste (adding a small splash of water if necessary)

2

Fry the paste in 2 tbsp oil for 5 minutes or until beginning to brown and stick to the bottom of the pan then leave to cool for a few minutes

3

Preheat the oven to 190°C/gas mark 5

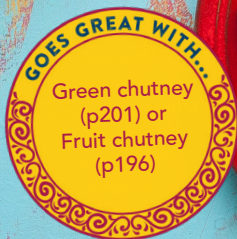
4

Thoroughly mix the mince with the vindaloo paste and the breadcrumbs until full combined

5

Place ½ the mince mixture in a sausage shape lengthways along the middle of one ½ of the pastry. Fold one side of the pastry over the mince mixture and press down with a fork to seal. Brush with egg and sprinkle over ½ tsp **JEERA BLEND**. Repeat with the remaining mince mixture and pastry then cut into 16 mini sausage rolls and bake for 25 minutes or until golden all over and cooked through

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EXTRAS
#6

ALSO WORKS A TREAT WITH...

- Lamb or beef mince

RAISE YOUR GAME BY...

Making your own pastry with 1 tsp
HALDI BLEND in the mix



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