



SEASONAL BLEND: JEWELLED SAUSAGE ROLLS

MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp mixed spice, 1 tsp each of chilli flakes, ground cumin and ground coriander and ¼ tsp each of sweet smoked paprika and garam masala

Discover more about the Spicery larder at thespicery.com/larder

JEWELLED SAUSAGE ROLLS

It's easy to make your own sausage rolls with this simple recipe, and here we're using nuts and dried fruits to add a nice Christmassy twist. The mix is flavoured with lots of sweet spices like cinnamon, nutmeg and fennel, plus a pinch of spicy Aleppo chilli flakes for a lovely colour and touch of heat!

Prep

20 mins

Cook

40 mins

Heat



Makes

16 mini
sausage
rolls

- 500g **pork** or **beef mince** or use **sausagemeat** or 500g **veggie sausages** for a veg version (following the same cooking instructions)
- 1 **egg** - beaten
- 2 tbsp **tomato puree**
- 75g **dried fruit** - finely chopped
- 40g **nuts** - finely chopped
- 20g **breadcrumbs**
- 1 sheet of **puff** or **shortcrust pastry** (approx 24 x 34cm) - cut in half lengthways to make 2 thin rectangles

(1 portion of
JEWELLED SAUSAGE ROLL BLEND = 3 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!

- 1** Preheat the oven to 190°C/gas mark 5
- 2** Combine the mince with the tomato puree, dried fruit, chopped nuts, breadcrumbs, **JEWELLED SAUSAGE ROLL BLEND** and $\frac{3}{4}$ tsp salt (you don't need to add the salt if using sausagemeat) in a food processor for 2 minutes (or mix by hand) until it forms a smoothish, slightly sticky ball
- 3** Divide the mince mixture into 2 then place half the mixture along the middle of one of the pieces of pastry. Fold one side of the pastry over the mince mixture and press down with a fork to seal. Repeat with the remaining mince mixture and pastry, then brush both pastry sections generously with the beaten egg. Cut into 16 mini sausage rolls
- 4** Place the sausage rolls on a parchment-lined baking tray then bake for 30 minutes or until cooked through and golden-brown all over