

Indian Sausage Rolls



Ingredients

800g minced pork
1 tbsp rapeseed oil
1 medium onion, very finely diced
2 cloves garlic, very finely chopped
1 tbsp ginger, grated
1 green chilli, finely chopped
1 tsp salt
1 tsp chilli powder (optional)
large pinch fresh coriander, chopped
1 tsp garam masala

Pastry

Bought puff pastry 500g or
175g unsalted butter, chilled and cut into small cubes
350g plain flour
Pinch of salt
3-4 tbsp iced water

Egg wash to glaze

1 egg, beaten
splash of milk
1/2 tsp turmeric
Kalonji seeds

Method - To make the spiced pork filling:

- 01** Sauté cumin seeds then add the diced onion, grated ginger grated, garlic, 1 chopped chilli. When soft leave to cool.
- 02** Mix the onion mixture with the minced pork, salt, chilli powder, chopped coriander leaves and garam masala and set to one side.

To make the pastry:

- 01** Combine the butter cubes in a bowl with the flour and salt, then add just enough water to bring together and make a firm dough.
- 02** Dust your surface with flour and roll out the dough away from you to make a rectangle about 1cm thick. Fold the two short ends into the middle so they overlap. Turn the pastry by 45 degrees and repeat process four or five more times.
- 03** Wrap the pastry in cling film and let it rest it in the fridge for 30 minutes. Roll out the pastry on a floured surface to an rectangle that is about 5mm thick (45 x 15cm).

Making the sausage rolls:

- 01** Squash the pork mixture together and shape like a sausage. Lay it along the long side of the pastry, about 3cm in from the edge. Brush the edge of the pastry with the egg wash and fold the pastry over the top of the filling to enclose it. Crimp the edges using a fork to seal the filling inside. Slash the top of the pastry diagonally.
- 02** Using a brush, lightly brush the pastry with the turmeric, egg and milk wash, then scatter over the kalongi seeds. Place the sausage roll in the fridge for 10 minutes or so to firm up.

To Cook

- 01** Preheat the oven to 220°C/Gas mark
- 02** Cut the sausage roll into desired lengths (best with a serrated knife) and place on a baking tray lined with parchment paper.
- 03** Bake in the oven for 35-45 minutes, until golden brown.
- 04** Remove the sausage rolls from the tray to a wire rack to cool. These can be kept in a air tight tub in the fridge for a 3-4 days.

