

LAMB AND HALOUMI SAUSAGE ROLLS

500g lamb mince - 1 cup (70g) fresh breadcrumbs
1/4 cup mint jelly - 1/4 cup finely chopped mint
200g haloumi grated - 2 garlic cloves finely chopped
2 tspns worcestershire sauce - 3 sheets frozen puff pastry thawed
1egg, lightly beaten - 1tblspn nigella seeds or sesame seeds
a punnet of cherry tomatoes

Method

Preheat oven to 180. Line a large baking tray with baking paper. Combine lamb, breadcrumbs, mint jelly, chopped mint, haloumi garlic and Worcestershire sauce in a bowl. Season with sea salt and freshly ground black pepper. Divide mixture into 6 equal portions then form each into a long sausage.

Cut each pastry sheet in half. Place a sausage lengthways in the centre of a halved sheet. Brush edges of pastry with a little cold water, then roll up pastry around sausage, sealing edges. Cut each length into 4 sausage rolls, then place, sealed side down, on baking tray. Repeat with remaining pastry and sausage mixture. Brush with beaten egg, then sprinkle over seeds.

Bake 30 minutes or until puffed and golden. Serve with tomatoes and mint.
Makes 24.