

SAUSAGE ROLLS WITH SAGE, APPLE AND PISTACHIO

Preparation time 15 mins plus chilling time

Cooking time 50 mins

Makes 24

700g Granny smith apples, peeled, cored

1 bunch sage leaves, chopped

30g butter

20ml extra virgin olive oil, plus extra 40ml

1 tsp sea-salt flakes, plus extra to season

Freshly ground black pepper, to season

1 large white onion, finely diced

600g free-range pork mince, not too lean, chilled

600g beef mince, not too lean, chilled

180g stale white loaf with crusts, processed into breadcrumbs

160ml tomato sauce

50ml Worcestershire sauce

3 free-range eggs

1 cup pistachios, coarsely chopped

90g cheddar, finely grated

90g parmesan, finely grated

1 Tbsp dried oregano

2 tsp ground allspice

1h whole large nutmeg, grated

6 sheets puff pastry or butter puff pastry

3 Tbsp poppy seeds

3 Tbsp sesame seeds

Chutney, to serve

STEP 1

Preheat oven to 200°C fan-forced (220°(conventional).

Cut apples into 2cm rough chunks and put in a large bowl. Add sage, butter, oil, salt and season with pepper, then toss and transfer to a large oven tray.

Roast for about 20-30 minutes to soften and caramelize.

Remove and cool to room temperature.

STEP 2

Put extra oil in a large frying pan over medium heat, add onion and cook for a few minutes, until softened.

Remove from heat and cool

STEP 3

Put chilled meats in a stand mixer and beat with paddle attachment on medium speed for 5 minutes to combine thoroughly. The meat mixture will appear a little stringy at this point. Add breadcrumb tomato sauce and Worcestershire sauce, and beat for 2 minutes.

STEP 4

Put 2 eggs in a large bowl and whisk. Stir in cooled onion, pistachios, cheeses, oregano, allspice and nutmeg, then season well.

Add meat mixture and mix until well combined. Add roasted apple and mix again.

Spoon mixture into a large piping bag and refrigerate until chilled.

STEP 5

Lightly beat remaining egg in a small bowl. Lay out pastry sheets on a clean, dry surface and cut each sheet in half.

Brush one edge with egg wash.

Pipe a generous amount of meat along one long edge of the pastry (less for thin sausage rolls), then brush the other edge with egg wash. Roll up to enclose filling.

Repeat with remaining pastry and filling.

STEP 6

Preheat oven to 200°C fan-forced (220°C conventional). Line 2 large oven trays with baking paper.

Brush logs with egg wash. Sprinkle seeds on top of logs, and cut into whatever size rolls you like. The sausage rolls can be frozen at this point between freezer bags.

STEP 7

Put rolls, evenly spaced, on prepared trays. Bake for 20 minutes or until golden. Serve with chutney. •