

- 2 rashers of bacon, trimmed of fat and finely chopped
- 1 medium onion, finely chopped
- 10 pitted prunes
- 500g minced chicken meat
- 2 tbsps dried breadcrumbs
- ½ tsp each salt and pepper
- 1 tsp cumin
- 1 egg, lightly beaten
- 1 sheet frozen puff pastry
- 1 tbsp milk
- 2 tsps poppy seeds

- 1 Place the bacon and onion in a small heated pan and cook while stirring for 1 minute. Chop 5 prunes finely; add to the minced chicken along with the breadcrumbs, seasonings, egg and bacon/onion mixture. Mix well to distribute the ingredients.
- 2 Line a flat oven tray with a sheet of baking paper or foil and place a sheet of thawed puff pastry onto the tray. Spoon ½ of the meat mixture along the centre of the sheet in an even strip about 3in wide and to the edge of the pastry at both ends. Arrange the 5 remaining whole prunes along the centre then cover with the remaining minced chicken and smooth to even thickness.
- 3 Brush the back strip of pastry with water, lift the front pastry over the meat and lift the back pastry to overlap the front. Press lightly along the seam to seat. Lift the paper and turn the meat roll over to rest on the seam join, then pull the paper to bring it into the centre of the tray. Trim off any paper overhang. Glaze the roll with milk and sprinkle with poppy seeds.
- 4 Bake in a preheated hot oven for 15 minutes then turn oven down to 180°C and continue cooking for 25 minutes until golden. Serve with vegetable accompaniments

Serves 6-8

Oven temperature 200°C, 400°F, Gas 6