



“Party or picnic fare, easy to prepare and can be made in advance. Sausage rolls are a great standby for the hungry mob.”

Sara B.

Picnic Sausage Rolls

Makes 24

Ingredients *(Mostly sourced from Feast on Fruit)*

- 500gm minced pork
- 1 small zucchini, grated
- 2 tablespoons pine nuts (optional)
- 1 finely chopped shallot bulb
- 2 tablespoons finely chopped fresh herbs (whatever is in your garden), for example, parsley, basil, thyme, oregano
- ½ cup fresh breadcrumbs
- Salt and pepper to season
- 1 egg for egg wash
- 2 sheets puff pastry

Method

Preheat oven 180°C. Combine all the sausage meat ingredients in a bowl. Mix together well. Divide into quarters.

Whisk the egg in a separate bowl ready for brushing onto the pastry.

Take out two pastry sheets. Cut each sheet widthways making 4 equal pieces. Take one quarter of filling, shape into a sausage and lie along the long edge of one pastry piece. Fold the pastry over filling, brush the edge with egg wash to seal. Repeat until you have 4 logs. Cut each log into 6 pieces making 24 rolls.

Brush the top of each roll with egg wash. Bake 25 minutes or until pastry is crisp and golden.



**Fresh
seasonal
produce
daily**

Feast on Fruit
AND DELICATESSEN

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