

Pork and Fennel Sausage Rolls with Maggie Beer Cabernet Barbeque Sauce

Makes 35



INGREDIENTS

600g free range pork mince, with a good amount of fat
500g beef brisket mince
120g red onion, finely chopped
2 tbspn Dijon mustard
2 tbspn fennel seeds, toasted and ground
1 tbspn lemon thyme leaves, finely chopped
1 tbspn sea salt
½ tbspn freshly ground black pepper
5 sheets (30cm x 20cm) butter puff pastry
2 free range egg yolks
2 tbspn full cream milk
1 tspn fennel seeds, to garnish
2 tbspn Maggie Beer Cabernet Barbecue Sauce, to serve

METHOD

- Place the mince, onion, mustard, fennel seeds, thyme, salt and pepper into a large mixing bowl and using your hands, mix together until well combined.
- Lay the 5 sheets of pastry out onto your workbench, then divide the mince mixture into 5 even portions. Shape each of the portions into 30cm sausages and place along the long edge of the pastry.
- To make the egg wash, place the egg yolks and milk into a small bowl and mix together well.
- Preheat a fan forced oven to 190°C.
- Roll each pastry sheet to enclose the mince, brushing the closing edge with egg wash to allow the pastry to stick to itself. Position each of the rolls onto a lined tray, ensuring the pastry seam is underneath, then place into the fridge for 30 minutes to allow the pastry to firm up.
- Remove from the fridge and cut each of the rolls into 7 even pieces. Space pieces out evenly on tray, brush with egg wash and sprinkle with some whole fennel seeds.
- Place into the oven and bake for 20 - 25 minutes until pastry is golden brown.
- Remove from the oven and allow to sit for 3 - 4 minutes, then place onto a platter and serve with Maggie Beer Cabernet Barbecue Sauce.