



Chicken sausage rolls

By Shannon Bennett

25 minutes

Preparation time

25 minutes

Cooking time

4-6 serves

Serves

INGREDIENTS

800 g organic chicken mince

- 1 tbs sage leaves, chopped
- 1 tbs chopped parsley
- 1 cup panko breadcrumbs
- 2 cloves garlic, crushed
- 1 brown onion, finely diced
- 100 ml duck or chicken fat
- 2 tbs salt flakes
- 1 tbs crushed black pepper
- 500 g puff pastry
- 3 egg yolks
- 1 dessert spoon of water
- 1/4 cup sesame seeds

Miele Accessories

Baking tray

METHOD

- 1. Pre-heat Oven on Fan Plus at 180°C.
- 2. In a large bowl, combine chicken, sage, breadcrumbs, garlic, onion, duck fat, salt and pepper and mix well.
- 3. Roll pastry to 3mm thickness. Cut the puff pastry into 24cm x 8cm. If using ready rolled sheets, cut in half horizontally.
- 4. Place the chicken mix evenly along the length of the puff pastry. Roll the edge of the puff over the chicken mix creating a sausage shape. Brush the end of the pastry with egg wash and roll, ensuring that the crease is at the bottom.
- 5. Portion into 12cm lengths. Place sausage rolls on a lined baking tray.
- 6. Mix the egg yolks and water together in a small bowl. Brush each sausage roll with the egg mixture. Sprinkle over sesame seeds.
- 7. Place on shelf position 2 and bake for 20-25 minutes, or until golden.