



**Miele**

# Pork, fennel and apple sausage rolls

By Miele

**30 minutes**

Preparation Time

**35 minutes**

Cooking Time

**6 serves**

Serves

## INGREDIENTS

### Pork, fennel and apple filling

1 tbsp olive oil  
2 brown onions, finely chopped  
2 garlic cloves, roughly chopped  
¼ fennel bulb, finely chopped (approximately ½ cup)  
10 sage leaves, roughly chopped  
20 g butter  
2 green apples, peeled and cut into 1 cm cubes  
1 tbsp brown sugar  
1 tbsp red wine vinegar  
800 g pork mince  
50 g (¾ cup) breadcrumbs  
2 tbsp milk  
1 egg, lightly beaten  
Salt flakes and pepper, to taste

### Sausage rolls

500 g puff pastry, homemade or store bought  
1 egg, lightly beaten  
2 tsp fennel seeds  
Sage leaves to decorate, optional

### To serve

Homemade or store bought tomato relish, if desired

### Miele accessories

Baking trays

## METHOD

### Pork, fennel and apple filling

1. Heat the oil in a frying pan on medium heat, induction setting 5. Add the onion, garlic and fennel and cook for 10 minutes, or until the vegetables are soft and slightly caramelised. Add the sage and cook for 2 minutes. Set aside to cool.
2. In the same pan, melt the butter on medium heat, induction setting 5 and add the apples. Cook, stirring, for 3 minutes, or until soft.
3. Add the sugar and vinegar and cook for 2 minutes, or until the apples are starting to caramelise.
4. Combine the mince, breadcrumbs, milk, egg, fennel mixture and apples in a bowl. Season to taste.

### Sausage rolls

1. Roll out the pastry into a large rectangle roughly 20 cm x 50 cm. Make a line of filling along the long side. Lightly brush some beaten egg along the top edge of the pastry and roll to enclose the filling.
2. Cut rolls into 12 equal pieces. Brush the sausage rolls with the remaining egg and sprinkle with fennel seeds or place a fresh sage leaf on top to decorate, if using.
3. Place rolls onto a perforated baking tray.
4. Place the tray on shelf level 1 and cook on Moisture Plus with Intensive Bake at 180°C with one manual burst of steam, releasing the burst of steam after 5 minutes. Cook for 35 minutes, or until golden.
5. Serve with tomato relish, if desired.

### Hints and tips

- The burst of steam creates beautiful puff pastry, it lightens and crisps the pastry layers.
- Intensive Bake activates the bottom element and the fan of the oven, it helps create a crisp base on the sausage rolls and other pastry recipes.