

## Australian Sausage Rolls



### Ingredients:

Puff pastry - either make it or buy Pepperidge farms pre-made from the supermarket; it is expensive and you will need a lot

2 kg sausage meat\*

1 kg minced beef

4 large brown onions finely chopped

2 metric cups chopped fresh parsley

2 teaspoons ground thyme

1 tablespoon ground black pepper, salt

2 metric cups tomato sauce

4 eggs

6 slices wholemeal bread crumbed

Australian canola oil to grease baking sheet, water to join the pastry, and milk to glaze.

### Method:

Mix the ingredients in a large bowl to a smooth stiff even texture which does not stick. Add breadcrumbs if it is too sloppy.

Place the thawed soft pastry sheets onto a floured bench and open them out. Later you will use the fold marks to divide each sheet vertically into three, but now cut each sheet in half laterally to make two rectangles.

Place some sausage mixture at the centre of each rectangle and form it into an even sausage about 1 1/2- 2cm in diameter.

Roll the pastry, moisten with water at the join to make it stick. The overlap needs to be about 1 1/2 cm. Cut into three along the fold lines to make three sausage rolls.

Prick the top of the roll, glaze with milk, and place on the baking sheet. Place them on the baking sheet join down and end to end touching each other so that the ends do not dry out during cooking.

Cook in the oven at 190 degrees celcius (375 degrees farenheit) for 15-20 mins.

\* "Ground" beef is not the best. Use plain unadulterated beef sausage meat and ask the butcher to pass the meat through the mincer several (4-5) times. The machines American butchers use do not cut finely enough to make sausage meat. If you use "ground" beef, you will end up with a meat loaf in pastry rather than a sausage roll.