



CARAMELISED ONION, DILL & CARAWAY SAUSAGE ROLLS

Prep + cook time: 50 minutes Serves: 24

Ingredients

500g (1 pound) minced (ground) pork
1 cup (100g) packaged breadcrumbs
1 egg, beaten lightly
2 cloves garlic, crushed
¼ cup finely chopped fresh dill
1 tablespoon caraway seeds

½ cup (150g) store-bought
caramelised onion
3 sheets frozen puff pastry, just thawed
1 egg, extra, beaten lightly
1 teaspoon caraway seeds, extra
HP sauce, to serve

1. Preheat oven to 200°C/400°F. Line two large oven trays with baking paper.
2. Combine pork, breadcrumbs, egg, garlic, dill, caraway seeds and caramelised onion in a large bowl; season well.
3. Cut pastry sheets in half. Spoon or pipe pork mixture lengthways along centre of each pastry piece; roll pastry over to enclose filling. Cut each roll into four pieces; place rolls, seam-side down, on trays. Brush pastry with a little of the extra egg; sprinkle with extra seeds.
4. Bake sausage rolls for 30 minutes or until puffed and cooked. Serve with sauce.

Tips

Rolls can be prepared to the end of step 3 a day ahead. Refrigerate, covered, until ready to bake. They can be frozen in an airtight container for up to 3 months.

For transporting, place the warm rolls on an oven tray and cover with foil. Wrap in a tea towel to keep warm. Place the sauce in a small container with a tight-fitting lid. You can also enjoy the sausage rolls cold.