



Pork & Apple Sausage rolls

Makes approximately 24 rolls

- 2 teaspoon oil
- 1 small brown onion, finely chopped
- 1 garlic clove, crushed
- 500g McIvor Farm Pork Mince**
- 2 teaspoon Fennel Seeds
- 1 large (2 small) Apples, grated & excess moisture removed
- Salt & Pepper to season
- 3 sheets frozen Puff Pastry, slightly thawed
- 1 egg, slightly beaten
- Poppy Seeds

Preheat Oven to 200C

Heat the Oil in pan, add onion & garlic and cook stirring until tender

In a separate bowl, combine the mince, seeds, onion mixture, apple, salt & pepper – mix well.

Cut Pastry Sheet in half – two rectangles place approx $\frac{1}{4}$ of the mixture along the pastry. Brush the edge of the pastry & roll tightly to enclose the filling.

Brush the top of the pastry with egg, sprinkle with Poppy Seeds and cut into desired size. Repeat to make all rolls.

Bake for 20 minutes or until golden & puffed.

