

More than 1 hour

Makes 16

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Ingredients:

Filling:

- Glug of olive oil or canola oil
 - 1 onion, finely chopped
 - 2 cloves garlic, minced
 - 1 red chilli, deseeded and chopped
 - 500g lean beef mince
 - 2 Tbsp (30ml) curry powder
 - 2 tsp (10ml) garam masala
 - 1 tsp (5ml) each ground cardamom and turmeric
 - 3 Tbsp (45ml) chutney
 - 1 Tbsp (15ml) Worcestershire sauce
 - 1 large Granny Smith apple, grated
 - ½ cup (125ml) sultanas
 - Salt and milled pepper
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- 4 eggs
 - 1 packet (400g) ready-rolled puff pastry
 - Flaked almonds, plain yoghurt and chutney, for serving

Method

1. Heat oil in a pan over medium heat and sauté onion until soft, about 8 minutes.
2. Add garlic and chilli, and cook for a minute.
3. Tip in mince and brown well, using a fork to break up any clumps.
4. Add curry powder, garam masala and remaining spices and fry for a minute.
5. Stir through chutney, Worcestershire sauce, grated apple and sultanas.

6. Season well and cook for 3-5 minutes.
7. Set aside to cool for 10 minutes.
8. Whisk eggs and stir $\frac{3}{5}$ cup (150ml) whisked egg into mince filling.
9. Divide filling mixture into 4 batches.
10. Line two baking trays with baking paper.
11. Spoon one batch of filling onto a pastry square, covering half of it, with a 2cm clean border on the left.
12. Lift pastry at clean border and roll towards the right side to fold closed, creating a sausage. Pinch to seal.
13. Place seam-side down on baking tray.
14. Repeat with remaining three squares.
15. Chill in freezer until pastry is firm, about 15 minutes.
16. Preheat oven to 200°C.
17. Cut each sausage roll into 4 portions and brush with remaining whisked egg.
18. Bake for 25-30 minutes until golden.
19. Sprinkle with flaked almonds, and serve with plain yoghurt and chutney for dipping.

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