



JERNEJ KITCHEN

PARTY SAUSAGE ROLLS

Party Sausage Rolls made with puff pastry, pork sausage and apples are the puffiest little tasty treats. Bite-sized, yet they feed the crowd.

SERVES	8	PEOPLE (APPETIZER)
PREPARATION:	10	MINUTES
COOK:	5	MINUTES
COOLING TIME:	40	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	85	MINUTES

PARTY SAUSAGE ROLLS

- 200 g pork sausage (7 oz)
- 4 tbsp sparkling water
- 1 egg
- 1 apple, peeled and diced
- 1 small onion, diced
- 2 cloves of garlic, diced
- 2 tbsp dried cranberries, chopped
- 1 tbsp olive oil
- 3 tbsp brandy
- 2 tbsp breadcrumbs
- 1 sprig of thyme and 3 sage leaves
- 275 g puff pastry (9.7 oz) or 1 pack
- 1 egg (for the egg wash)
- 2 tbsp sesame seeds

TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- bowl
- wooden spoon
- skillet

SAUSAGE MEAT

Peel the skin from the sausage and put the sausage meat to a large bowl. Add the sparkling water and an egg. Stir to combine, using a wooden spoon, until it all comes together.

APPLE, ONION, GARLIC AND CRANBERRIES

Place a skillet over medium - high heat. Add the olive oil, peeled and diced apple, diced onion, diced garlic cloves and chopped dried cranberries. Cook for about 5 minutes, stirring occasionally. Add the brandy and light a fire using a blow torch, flambé the mixture. Remove from the heat and leave the mixture to cool completely before using next.

TIP

If you don't want to flambé the mixture or if you don't have a blow torch, you can increase the heat, add the brandy and let the alcohol evaporate that way.

MAKE THE SAUSAGE FILLING

Add the cold apple mixture to the meat. Add the breadcrumbs and chopped herbs (sage and thyme). Season with salt and pepper. Place in the fridge for 20 minutes.

FILL THE PUFF PASTRY

Cut the puff pastry sheet in half lengthwise to create two tall rectangles. Divide the sausage mixture between two rectangles. Spread the sausage mixture in the middle of each rectangle, then fold the pastry dough over the mixture. Press the dough together to create a pocket and to get rid of any air bubbles. Place on a baking sheet lined with parchment paper

blow torch (optional)
baking sheet
parchment paper

and place in the freezer for 20 minutes. Preheat the oven to 190 °C / 375 °F.

TIP

At this point you can freeze the sausage rolls for up to a month, then use them when you have friends over, this way you will have a delicious homemade treat ready in 30 minutes.

BAKE AND SERVE

Brush the sausage rolls with egg wash, cut each roll onto small 4 cm / 2-inch rolls. Sprinkle with sesame seeds (we use a mixture of black and white sesame seeds to add some contrast). Place in the oven and bake for 30 minutes at 190 °C / 375 °F. Remove from the oven and serve still warm or at room temperature with your favorite dips and sauces, for example [homemade mayonnaise](#), [barbecue sauce](#), [cocktail sauce](#) or any other. Enjoy.