Italian Sausage Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes about 18 x 10cm rolls - 20g breadcrumbs - 50ml milk - 50ml red wine - 300g beef mince - 150g pork mince - 2 rindless bacon - 400g canned diced tomatoes (drained) - 200g onion (abt 2 med size onions) - 1/2tbs butter - 1 egg - a handful of parsley - italian spice/herb mix - salt & pepper - tabasco - parmesan cheese - 3 sheets puff pastry

Instructions

Came up with this recipe for the Sausage Roll competition at work :P The base is taken from Harumi Kurihara Hamburger recipe (which I've posted b4), with slight modification to the ingredients. Some prep-work to make life easier : 1. Soak the breadcrumbs with milk and wine, leave aside. 2. Dice the bacon into tiny pieces. 3. Drain the canned tomatoes, remove as much liquid as possible. 4. Dice the onion into tiny pieces and sweat them with the butter and leave aside to cool (If you like your onions raw, skip the sweating step). 5. Chop the parsley finely. To make the filling : 1. Preheat oven to 200 C 2. Combine the beef & pork mince, diced bacon, cooled onion, drained tomatoes, soaked breadcrumb, chopped parsley and egg. 3. Add the italian herb mix (as strong as you want it to be), dash of tabasco (or heaps of it if you like it spicy) and salt & pepper to taste. 4. Now, mix well with your hand until they become sticky and very well combined. 5. Divide each pastry sheet into 2. So you'll end up with 6 sheets. 6. Take one sheet, and arrange the mix a little off centre and fill it lengthwise. 7. Brush the end with egg wash /milk before rolling the pastry over. 8. Lift one side and roll it to form a pillow, make sure that the seam is at the bottom to prevent it bursting during baking. 9. Repeat step 6 - 8 for the remainding 5 sheets. 10. Now, the ends are a bit messy, so cut a bit of each end off, then divide into three 10cm long rolls. 11. Brush the top with egg wash/milk, then sprinkle with parmesan cheese and a little bit of herb mix. 12. Pop into the oven and bake for about 20-25 or until they are golden brown. Note : You might notice that there will be some liquid seeping out during cooking ('coz of the tomatoes).

After they are cooked, remove them from the oven and cool them on a rack instead of leaving it on the tray to cool. This would make the bottom a little less soggy.