

Sausage Rolls

CHICKEN, CAPSICUM & APRICOT SAUSAGE ROLLS



Makes 11 (70g each roll)

INGREDIENTS

450g	chicken mince
50g	egg (approximately 1 egg)
2g	salt
2g	white pepper
220g	Barker's Capsicum & Apricot Savoury Filling
60g	breadcrumbs

METHOD

1. Combine all the ingredients in a mixing bowl fitted with a paddle. Mix on low speed for 1 minute.
2. Transfer meat into a canvas piping bag, fitted with a large round plastic piping nozzle.
3. Pipe a thick line of savoury chicken mince across the pre-lined flaky pastry, taking care not to drag the meat.
4. Egg wash just below the line of the savoury chicken mince.
5. Roll the pastry over the meat to form a sausage roll.
6. Gently score across the top.
7. Brush with egg wash.
8. Sprinkle with breadcrumbs.
9. Cut into 3 cm lengths (approximately) and place rolls on an oven tray making sure the seam is on the bottom.
10. Bake at 190°C for approximately 22 minutes depending on the oven.



YOUR INNOVATION PARTNER

1096-1-1

SPICY VEGETABLE SAUSAGE ROLLS



Makes 13 (70g each roll)

INGREDIENTS

450g	sausage meat
50g	egg (approximately 1 egg)
2g	salt
2g	white pepper
220g	Barker's Spicy Vegetable Savoury Filling
60g	breadcrumbs
140g	tinned chickpeas (drained weight)

METHOD

1. Combine all the ingredients in a mixing bowl fitted with a paddle. Mix on low speed for 1 minute.
2. Transfer meat into a canvas piping bag, fitted with a large round plastic piping nozzle.
3. Pipe a thick line of sausage meat across the pre-lined flaky pastry, taking care not to drag the meat.
4. Egg wash just below the line of the sausage meat.
5. Roll the pastry over the meat to form a sausage roll.
6. Gently score across the top.
7. Brush with egg wash.
8. Sprinkle with paprika.
9. Cut into 3 cm lengths (approximately) and place rolls on an oven tray making sure the seam is on the bottom.
10. Bake at 190°C for approximately 22 minutes depending on the oven.



YOUR INNOVATION PARTNER

1096-1-2

Sausage Rolls

CARAMELISED ONION SAUSAGE ROLLS



Makes 12 (70g each roll)

INGREDIENTS

450g	sausage meat
50g	egg (approximately 1 egg)
2g	salt
2g	white pepper
220g	Barker's Caramelised Onion Savoury Filling
14g	fresh herbs (chopped)
60g	breadcrumbs
2g	black or cracked pepper

METHOD

1. Combine all the ingredients in a mixing bowl fitted with a paddle. Mix on low speed for 1 minute.
2. Transfer meat into a canvas piping bag, fitted with a large round plastic piping nozzle.
3. Pipe a thick line of sausage meat across the pre-lined flaky pastry, taking care not to drag the meat.
4. Egg wash just below the line of the sausage meat.
5. Roll the pastry over the meat to form a sausage roll. Gently score across the top. Brush with egg wash.
6. Sprinkle with black or cracked pepper.
7. Cut into 3 cm lengths (approximately) and place rolls on an oven tray making sure the seam is on the bottom.
8. Bake at 190°C for approximately 22 minutes depending on the oven.



YOUR INNOVATION PARTNER

1096-1-3

SUNDRIED TOMATO, OLIVE & FETA SAUSAGE ROLLS



Makes 13 (70g each roll)

INGREDIENTS

600g	beef mince
300g	sausage meat
100g	breadcrumbs
150ml	water
100g	egg (approximately 2 eggs)
250g	Barker's Sundried Tomato & Olive Savoury Filling
120g	feta cheese (crumbled)
	seasoning

METHOD

1. Combine all the ingredients and mix well together.
2. Pipe a thick line of sausage meat across the pre-lined flaky pastry, taking care not to drag the meat.
3. Egg wash just below the line of the sausage meat.
4. Roll the pastry over the meat to form a sausage roll. Gently score across the top.
5. Brush with egg wash.
6. Cut into desired lengths and place rolls on an oven tray making sure the seam is on the bottom.
7. Bake at 210°C for approximately 15 to 20 minutes depending on the size of the rolls.



YOUR INNOVATION PARTNER

1096-1-4