



Spicy Lamb Sausage Rolls

Serves 4



INGREDIENTS

- 1 tablespoon extra virgin olive oil, plus extra for brushing
- 1 small red onion, finely diced
- Salt flakes, to taste
- 1½ teaspoons fennel seeds, coarsely ground, plus extra for sprinkling
- 1½ teaspoons cumin seeds, coarsely ground
- 1 small carrot, grated
- ½ cup fresh breadcrumbs
- 1 tablespoon harissa paste
- 500g lamb mince
- 1 x 375g sheet wholemeal butter puff pastry
- Plain flour, for dusting (if needed)
- 1 egg, lightly beaten
- Fruit chutney or relish, for serving

METHOD

1. Preheat oven to 220°C with a large baking tray in the oven to also preheat.
2. Heat oil in a small frying pan, add onion and a good pinch of salt, and cook over medium-high heat, covered, for 5-10 minutes, stirring occasionally, until just starting to colour.
3. Add fennel and cumin and stir for another minute.
4. Transfer to a large mixing bowl and add carrot, breadcrumbs, harissa, lamb and 2 teaspoons of salt. Mix with your hands for a few minutes, to combine thoroughly.
5. Place pastry on a lightly floured work bench and roll out to 27cm x 35cm (if necessary).
6. Form the lamb mixture into a log all the way down the long edge of the pastry closest to you, leaving about a 3cm border.
7. Brush all exposed pastry with egg.
8. Fold the pastry border onto the filling, then roll away from you to tightly enclose the filling.
9. Wrap and refrigerate for about 30 minutes to firm up.
10. Cut into 4 rolls, make a couple of diagonal cuts in the top of each roll, brush with egg and scatter with extra fennel seeds.
11. Remove tray from oven, brush with oil and place rolls, seam side-down, on the tray.
12. Place in oven, reduce temperature to 200°C and cook for 20 minutes.
13. Remove from oven and place rolls on a wire rack. Drain any liquid off the oven tray, place rack on the tray and return to the oven.
14. Reduce temperature to 180°C and bake for a further 20 minutes or so, until golden and cooked through.
15. Serve hot with chutney or relish on the side.