



SAUNDERS' MALT EXTRACT

Preparation

25
MINS

Cook Time

25-30
MINS

Makes

25-30

Difficulty

MEDIUM

SAUSAGE ROLLS WITH BACON MALT JAM

Surprise your party guests with these little flavour-bursts.

INGREDIENTS

Sausage Rolls

- 1 batch Bacon Malt Jam (see below)
- 1kg pork mince
- 1 cup red capsicum, finely chopped
- 1 cup panko breadcrumbs
- ¼ cup tomato or barbecue sauce
- 2 garlic cloves, crushed
- 2 eggs
- 2 tbsp Saunders' Malt Extract
- Bunch fresh parsley, chopped
- 4-5 puff pastry sheets, thawed

Bacon Malt Jam

- 250g bacon, finely chopped
- 1 large onion, finely diced
- 1 tbsp Saunders' Malt Extract

Egg Wash

- 1 egg + 1 tsp Saunders' Malt Extract
- Sesame seeds, to sprinkle
- Salt & pepper, to taste

METHOD

Bacon Malt Jam

- 1 In a frying pan, cook bacon until starting to crisp. Add onion and cook over medium-low heat until softened and golden. Stir through Saunders' Malt Extract and cook until jammy and caramelised. Set aside to cool.

Sausage Rolls

- 2 Preheat oven to 200°C and line two trays with baking paper.
- 3 In a large bowl, combine pork mince, capsicum, breadcrumbs, sauce, garlic, Saunders' Malt Extract, and the prepared Bacon Malt Jam. Season with salt and pepper.
- 4 Lay pastry sheets on a flat surface. Spoon filling down the centre of each sheet, then roll tightly and seal the edges.
- 5 Place rolls seam-side down on trays. Brush with egg wash and sprinkle with sesame seeds.
- 6 Bake for 25-30 minutes, until golden and cooked through.
- 7 Slice into portions and serve warm.

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