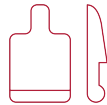




# Thai Red Curry Sausage Rolls



DIFFICULTY: EASY



PREPARATION TIME: 30



COOKING TIME: 20



SERVES: 30

## Ingredients

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- 500g pork mince
- 2 tbsps [Gewürzhaus Red Curry Blend Spice](#)
- 1 egg, lightly beaten
- 1 cup fresh breadcrumbs
- $\frac{3}{4}$  cup chopped green shallots
- 1 garlic clove, chopped
- 1 tbsp finely chopped ginger
- 1 small potato, peeled & grated – approximately  $\frac{1}{2}$  cup
- $\frac{1}{2}$  cup chopped coriander
- 2 tbsps kecap manis
- $\frac{1}{4}$  cup chopped canned water chestnuts
- 2  $\frac{1}{2}$  sheets ready rolled puff pastry
- 1 egg – extra, lightly beaten
- 1 tbsp black sesame seeds
- 1 tbsp white sesame seeds
- Mango Chutney to serve

## Method

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To make your thai red curry sausage rolls, place the pork mince into a large bowl with the next ten ingredients and mix well.

Preheat oven on [Circotherm®](#) to 200°C and line two [trays](#) with baking paper.

Halve the 2 whole sheets of puff pastry and lay one piece of pastry on a board and brush the long edges with the egg.

Using one fifth of the mince mixture, make a long sausage shape down the centre of the pastry. Roll the pastry over to enclose the filling.

With the seam side down, cut the roll into six even pieces and place onto the prepared trays, allowing 2cm space between each sausage roll. Repeat to use all the pastry and filling.

Brush each sausage roll with egg and cut two small slits in the top of the pastry, then sprinkle with the sesame seeds.

Bake for 20 to 22 minutes or until cooked, then serve your thai red curry sausage rolls with mango chutney

## Notes

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If using VarioSteam, set to medium steam. Cooking time will be approximately 20 minutes.

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