



HOMEMADE TAHINI SAUSAGE ROLLS

Think crispy on the outside and delicious on the inside. It's a favourite and always a winner at our gatherings. A change from the everyday traditional sausage roll with my Middle Eastern twist on it. The tahini and spices make these sausage rolls unique in flavour yet subtle.

Tahini sausage rolls are freezer friendly and quick to make so you always have time on hand.

PREP TIME: 15 MINUTES COOK TIME: 30 MINUTES MAKES: 24 MINI

INGREDIENTS

500 grams sausage meat
1 onion (small)
2 garlic cloves crushed
½ tablespoon fresh thyme finely chopped
2 tablespoons parsley finely chopped
½ tablespoon coriander ground
1 teaspoon cumin ground
1 teaspoon paprika
1 tablespoon tomato paste
1 tablespoon tahini (hulled)
2 sheets ready rolled puff pastry sheets
Milk to brush
Sesame seeds to garnish

METHOD

Step 1

Preheat oven to 190° degrees fan-forced

Remove puff pastry from the freeze and thaw

Meanwhile begin by placing the olive oil, onion and garlic in a small fry-pan. Sauté until softened.



Step 2.

Combine sautéed onion and garlic with the remaining ingredients. Mix until well combined. Divide the meat mixture into 4 portions

Cut each sheet of the thawed puff pastry in half horizontally. Shape one meat portion into a log shape and place along the long side of the pastry half.



Step 3.

Roll puff pastry making sure to enclose the filling and the joined pastry seam is facing down. Press gently but firmly along the line to help seal the edge.

Repeat with the remaining puff pastry and meat portions.



Step 4.

4a - Cut into desired size pieces, wiping the knife in between. Brush the top with milk and sprinkle with sesame seeds. If you plan to freeze these - see Rouba's notes below for freezing uncooked sausage rolls

4b - Place the sausage rolls seam side down on oven trays lined with non stick baking paper. Leave a 2cm gap between sausage rolls to allow for the pastry to expand.

Bake in a pre-heated oven for 25-30 minutes or until golden in colour and cooked through.



Step 4.

Bake in a pre-heated oven for 25-30 minutes or until golden in colour and cooked through.

NOTES FROM ROUBA

To freeze - simply follow cooking steps 1-4a. Place the uncooked sausage rolls in one layer on a tray and freeze (make sure they are not touching). Once frozen place in a freezer bag.

If sausage meat is unavailable at your local butcher, buy beef sausages, remove the sausage skin/casing and use the meat inside.