CHICKEN & CHORIZO SAUSAGE ROLLS

SERVES 4

INGREDIENTS 10

PREP TIME -

COOK TIME -

DIFFICULTY Easy

CHICKEN AND CHORIZO SAUSAGE ROLLS
Finger food just got classy.

INGREDIENTS

250g dried chorizo, chopped
250g chicken mince
1 onion, grated
1 medium zucchini, grated
1 rosemary sprig, finely chopped
2 sheets all-butter puff pastry
1 egg, lightly beaten
1 tsp each nigella seeds, sesame seeds and crushed fennel seeds
1 tbs harissa paste
1 cup (280g) tomato sauce

METHOD

1. Preheat oven to 200°C and line 2 baking trays with baking paper.

2. Place the chorizo in a food processor and whiz until very finely chopped. Place in a bowl with the chicken mince.

3. Grate the onion and zucchini onto a clean Chux cloth, then gather in the sides and squeeze out the excess liquid. Add vegetables to chorizo mixture. Add the rosemary and season with 1½ tsp salt flakes and freshly ground black pepper. Using clean hands, combine

Powered by Whisk.com
4 Divide into chorizo mixture into 4 even portions. Halve the pastry sheets. Shape 1 portion chorizo mixture into a 24cm x 3cm log along the edge of 1 pastry sheet.

5 Brush opposite edge of pastry sheet with egg wash. Roll up pastry to enclose. Repeat with remaining pastry, chorizo mixture and egg.

6 Transfer sausage rolls, seam-side down, to a tray and place in the freezer for 10 minutes to firm up.

7 Using thin kitchen string, unscented dental floss or a serrated knife, cut each sausage roll into 4 portions. Brush with eggwash, then sprinkle with nigella seeds, sesame seeds, fennel seeds and salt flakes.

8 Place on prepared trays and bake for 25-30 minutes or until golden and cooked through.

9 Combine the harissa and ketchup, and serve sausage rolls with harissa ketchup.