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Mini Lamb and Herb Sausage Rolls

Ingredients

1 small slice of day old wholemeal bread
45og lean lamb sausage meat
2 shallots
1 fat clove of garlic
A few sprigs of rosemary
A few sprigs of parsley
Ground coriander
Nutmeg
Salt and freshly milled black pepper
A large sheet of ready rolled puff pastry
2 eggs
A splash of milk

Preparation

1. Preheat the oven to 200 degrees or 180 degrees fan oven.
2. Line a large oven tray with baking parchment.
3. Break the bread into small pieces then grind into fine breadcrumbs.
4. Put the sausage meat into a large bowl. Tip in the breadcrumbs. Peel the shallots and chop them very finely, peel and crush the garlic then add them both to the meat.
5. Finely chop the rosemary and parsley leaves, add a sprinkling of ground coriander and nutmeg, season with salt and black pepper then use your hands to mix everything together really well.
6. Beat one of the eggs then add it to the meat and mix it in.
7. Cut the sheet of pastry in half lengthways, leaving it flat on the parchment it was wrapped in. Take half of the sausage meat, roll it into a long sausage shape and lay it on one piece of pastry, a few centimetres in from the edge of the pastry. Moisten the edges of the pastry and, with floured hands, roll tightly, using the parchment to help you, then seal the edges. Repeat with the rest of the sausage meat and the second piece of pastry.
8. Using a very sharp knife, quickly cut the long rolls into small sausage rolls. Arrange them, seam side down, on the prepared baking tray.
9. Whisk the remaining egg with a splash of milk and brush all over the pastry on each sausage roll. Bake for 25-30 minutes, until the meat is cooked and the pastry is golden.
10. Best served warm.

Cooks Note

These party sized sausage rolls are ideal for gatherings in the festive season. They are so much tastier than ready-made ones, and they smell wonderful if you serve them straight from the oven!

Makes 32 mini sausage rolls.