

# CHEESY BACON JAM SAUSAGE ROLLS

## Ingredients

- 400g mince (beef or pork or both!)
- 1 clove garlic, crushed
- 1 medium onion, chopped
- 1 medium carrot grated
- 1 cup (65g) fresh breadcrumbs
- 3 tablespoons chopped parsley
- 2 eggs
- ½ teaspoon ground nutmeg
- Salt & pepper
- 3 sheets frozen puff pastry, semi thawed
- 1 tablespoon sesame seeds
- ¾ cup of grated/chunks of cheese
- 1/3 cup of bacon jam or bacon

Tomato sauce or more bacon jam to serve

## Prep Time

- Prep: 15 - 20 min
- Cook: 30 min
- Eat time: 2 minutes!

Makes 40 small sausage rolls

## Instructions

- Preheat oven to 200°C. Line 2 baking trays with baking paper.
- Mix minces, onion, garlic, carrot, breadcrumbs and parsley.
- Beat 1 egg and add to mince mixture. Add nutmeg and seasoning.
- Divide into 6 equal portions.
- Cut pastry sheets in half. Place a mince portion down the centre of pastry. Put bacon jam or bacon on top of mince portion. Sprinkle some grated cheese on top of mince. Beat remaining egg and brush edges.
- Roll up to enclose filling, and cut into 6-8 pieces (depending how big you want your sausage rolls). Place on trays, seam side down. Brush with egg. Bake for 20 mins, reduce heat to 180°C, and cook for 10 minutes until golden.

Serve with tomato sauce or more bacon jam!