

### Spiced Lamb Sausage Rolls

#### **Ingredients:**

- Macphie Sausage Roll Concentrate 0.300kg
- Water 0.750kg
- Diced Onion 0.100kg
- Lamb Mince 0.500kg
- Puff Pastry
- Egg
- IREKS Salt and Pepper Topping 0.200kg



#### **Method:**

1. Place Meat-free Sausage Roll Concentrate into a machine bowl fitted with a paddle, add the water and blend together on slow speed for 1 minute.
2. Add minced lamb and diced onions and blend thoroughly on slow speed until completely mixed through.
3. Roll out puff pastry. Pipe a line of the sausage roll filling onto the pastry. Fold over and seal
4. Cut into desired sizes
5. Egg wash and dip into Salt and Pepper Topping
6. Bake at 220C for 25-30 minutes