

Scotch Egg Sausage Rolls



Serves: 6 people

User Rating: ★★★★★

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In this recipe, SBS Food editor and creative home cook extraordinaire, [Camellia Ling Aebischer](#), combines seasoned sausage and perfectly boiled eggs wrapped in a flaky pastry package.





Mouthwatering bite after mouthwatering bite, this twist (or should we say 'roll') on the classic Scotch Egg is great for lunch, family dinners, or entertaining. Keep scrolling to get all the steps!





Ingredients

- 3 eggs
- 500 g pork mince
- ¼ cup breadcrumbs
- ¼ cup milk
- 1 tsp fennel seeds
- 1 egg
- 1 tsp salt
- Pepper, to taste
- 3 sheets puff pastry
- 1 egg, for egg wash
- Tomato sauce, to serve

Method

1. Preheat your oven to 180°C fan-forced.
2. Place a small pot of water onto boil and once boiling lower in your eggs. Cook for 10 minutes, then remove and place in cold water.
3. Meanwhile, in a large bowl add pork mince, breadcrumbs, milk, fennel, egg, salt and pepper. Mix well until combined and sticky. I use a stand mixer for this but you can just massage the mix with your hands.
4. Peel the cooled boiled eggs and cut into quarters lengthways.
5. Lay out a sheet of puff pastry and spread about one third of the sausage mix across two-thirds of the sheet. Leaving a gap at the end to seal. Place a row of sliced egg along the middle lengthways, then roll up the sheet so the eggs are in the centre.
6. Place the pastry seal-side down and cut in half. Repeat with remaining mix.

7. Place your sausage rolls on a baking tray and brush with beaten egg. Bake for 45-55 minutes, until the pastry is evenly golden brown and cooked through.
8. Remove and cool before serving.