

Green Curry Sausage Rolls



What a sensational surprise these babies were! So easy to make, deliciously moist (very important in Sausage Roll territory) and they made a great snack the next day. You could make these without the salad and do party size for a crowd, guaranteed hit. They were easy on the wallet and pretty healthy. The kids will love these....what's not to love?

If you would like to make for a crowd, double the recipe.....

Prep time: 25 Minutes
Medium Budget

Cooking time: 30 Minutes

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Makes 6 large sausage rolls

500gm of chicken mince

2 tbs of green curry paste

2 tbs of granulated peanuts (optional)

3 spring onions, finely sliced

4 kaffir lime leaves, centre vein removed and very finely chopped

1/2 a cup of coriander leaves and stalks, rinsed thoroughly and finely chopped

1 tbs of fish sauce

1 cup of panko bread crumbs

2 eggs

3 sheets of just thawed frozen puff pastry

Sweet chilli sauce for basting

Sesame seeds for sprinkling (I used black and white)

For the Salad:

1 Baby cos lettuce, finely shredded

1 lebanese cucumber, thinly sliced

3-4 radishes, thinly sliced

1/2 cup of coriander leaves

1/2 cup of Thai basil leaves

1/2 cup of mint

2 spring onions, finely sliced diagonally

1 long red chilli, seeds removed and finely sliced diagonally

2 tbs of olive oil

1/4 cup of light soy

2 tbs of rice wine vinegar

1 tbs of fish sauce

1 tbs of caster sugar

Preheat the oven to 200°C

In a large mixing bowl combine the mince, curry paste, peanuts, spring onions, lime leaves, coriander, fish sauce, breadcrumbs and egg until well combined. Lay the slightly thawed puff pastry sheets on the bench with their lining still intact. Divide the mince mixture into thirds and place it across the pastry about a third of the way into the pastry. Lift the pastry up and over the mince mixture and then peel the lining. Once you peel the lining you can use it to assist you roll the pastry. When there is about a 1 inch overlay on the bottom of the sausage roll, use a sharp knife to trim any excess pastry. Cut the rolls in half and lay them on a lined baking tray.

Heat a couple of tablespoons of sweet chilli sauce in the microwave for about 30 seconds and then baste the sausage rolls with it. Sprinkle over the sesame seeds and place in the oven for about 25-30 minutes or until golden on the outside and cooked through. You can always cut one in half to check but that amount of time should be perfect.

Use a bowl combine the cucumber, radish, herbs, chilli and spring onion and toss to combine. You may like to add some iced water if you think the salad needs crisping up a bit, just drain it well before serving.

To serve, place a pile of shredded cos on each plate and top with the cucumber salad. Place the sausage rolls on the plates and drizzle the dressing over the salad. Serve the sausage rolls with extra sweet chilli sauce if you wish.