

Turkey-Cranberry Sausage Rolls

Time Prep 20 minutes, bake 20 minutes **Makes** 24 **Make ahead?** If you like, can be prepared up to step 8 a couple of hours before you're ready to bake.

If you've visited our cellar door or had our home deliveries during lockdown, you'll know we make a lot of sausage rolls at Foxeys. Usually we fill them with sautéed mushrooms; occasionally with pork mince and grated apple. At home, at this time of year, we like a festive angle: turkey mince with cranberries and sage, plus pork to keep the filling juicy. Pastry puffs best when cold pastry meets a hot oven; it's good to keep your uncooked pastry sheets at fridge temperature until the moment you're ready to work with them.

Serve these golden-brown babies with your choice of tomato or cranberry sauce. Drinks? Think pink with Foxeys still or sparkling rosé, break out the sparkling shiraz, or pour glasses of your favourite pinot.



Ingredients

100 grams soft dried cranberries
juice of 1 orange
1 tsp caster sugar
25 grams butter
1 medium (or half large) onion, finely chopped
2 garlic cloves, finely chopped

1 cup sage leaves, finely chopped
300 grams turkey mince
250 grams pork mince
salt and pepper, to taste
2 sheets prepared puff pastry
1 egg, beaten with a dash of water

Method on reverse

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1. Preheat oven to 200C fan-forced and line a biscuit tray (or other shallow baking tray) with baking paper.
2. Roughly chop cranberries and leave to soak in a small bowl with orange juice and caster sugar.
3. Melt butter in a pan then gently fry onion and garlic until soft (not brown).
4. Tip everything in the pan into a mixing bowl and add the sage, turkey mince, and pork mince, then season generously with plenty of salt and some pepper. Drain cranberries (discard excess juice) and add to mixing bowl. Mix thoroughly so everything mingles evenly and the mixture sticks together well.
5. Divide the mixture into four equal portions, then form each portion into a rough sausage shape about the same length as the pastry sheets.
6. Using a sharp knife, cut each puff pastry sheet in half and place a 'sausage' lengthways down the middle of each half-sheet; squeeze and neaten each sausage to make sure it's the same diameter all the way along.
7. Brush the long side of each half-sheet with egg wash, then roll the pastry around the sausage, using the egg wash strip as 'glue' for the long edges. (At this point, if you like, you can cover the rolls with cling wrap – press it right onto the pastry – and refrigerate for up to two hours until you're ready for step 8.)
8. Using a sharp knife, cut each roll into six pieces, place on the lined baking tray and brush with egg wash. Place in fully preheated oven and bake 20 minutes until pastry is brown and filling is cooked. Move to a rack to cool slightly before serving.