



Sausage rolls with chili preserve

Clem Pedro

Serves: 12

Cooking: 40min

Difficulty: Easy

Ingredients :

For the sausage roll:

- Ready made puff pastry
- 1 egg
- Boerwors squeezed out of its casing.
- Tsp Ground cumin
- Tsp ground coriander
- Tsp chili flakes
- 1 cup parmesan
- White sesame seeds to garnish

For the chili preserve:

- 1 cup demerara sugar
- 1 cup water
- 1 jar jalapenos – reserve brine
- Fresh red birds eye chili – add according to taste

Methods :

For the sausage rolls:

- Preheat the oven to 180°C.
- Remove the boerwors from its outer casing and place in a mixing bowl with cumin, coriander and chili flakes. Use your hands to incorporate the spices into the meat.

- Roll out the puff pastry on a lightly floured surface. Shape the boerewors into a sausage shape and place on the puff pastry. Roll the pastry around the sausage making sure the meat is entirely covered.
- Brush the top of the sausage rolls with egg before sprinkling generously with parmesan and white sesame seeds.
- Using a sharp knife cut the sausage roll into desired length and side and place on a greased oven tray. Bake for 20 min or until pastry is golden.

For the chili preserve:

- Combine the sugar, water and the brine from the jalapenos in a small saucepan over heat. Stir continuously until the sugar had dissolved. Once the mixture has thickened add the jalapenos and as many red bird eye chilly as desired and allow to reduce by half.
- Allow the mixture to cool completely before placing in an airtight jar for storage.