



Mushroom and Chicken Sausage Rolls

Preparation: 30 minutes; Cooking: 25 minutes; Makes 36

2 tbs olive oil
400g cup mushrooms, finely diced
400g chicken mince
6 green shallots, thinly sliced
2 eggs
1 cup fresh breadcrumbs
1/4 cup finely chopped continental parsley
salt and ground black pepper
3 sheet ready rolled puff pastry, thawed
2 tablespoons sesame seeds
sweet chilli sauce, to serve

1. Preheat oven 200C. Line 2 baking trays with baking paper.
2. Heat oil in a non-stick frying pan over high heat. Add mushrooms and cook, stirring occasionally for 6 minutes until all moisture evaporates. Set aside to cool.
3. Combine mushrooms, chicken mince, shallots, 1 egg, breadcrumbs and parsley.
4. Mix until well combined. Season with salt and pepper.
5. Lightly whisk the remaining egg. Brush edge of a pastry sheet with beaten egg and cut sheet in half.
6. Arrange filling in a sausage shape along one long edge of halved pastry sheet. Roll up. Press to secure roll. Repeat with remaining mixture and pastry.
7. Brush top with beaten egg, sprinkle with sesame seeds and cut each roll into 6 smaller ones. Place onto baking trays. Cook for 18-20 minutes or until golden and cooked through. Serve with sweet chilli sauce.