



Pork & Apple Sausage Rolls with Festive Chutney

This super simple recipe (but absolute crowd-pleaser!) has all the Christmas feels.

Serves: 4

Prepare: 15 Minutes

Cook: 25 Minutes

Difficulty: easy

Ingredients

For The Sausage Rolls

- 400g [sausage meat](#)
- sea salt & cracked black pepper
- 1 apple, grated
- 1tbsp dried mixed herbs
- 1 packet pre-made puff pastry
- 1 egg, lightly whisked
- 1 tbsp nigella seeds

For The Chutney

- 3 apples, finely diced (approximately 300g)
- 85g dried mixed fruit
- 2tsp ground cinnamon
- 75ml good-quality port
- 75g soft brown sugar
- 2tbsp balsamic vinegar

Method

1. Preheat the oven to 200C/180C fan/gas 6
2. Place the sausage meat in a bowl and season with a little salt and pepper. Squeeze the apple of any excess juice before adding to the bowl along with the mixed herbs. Stir well to combine
3. Carefully roll the puff pastry out on a clean surface before dividing into 2, longways, using a sharp knife
4. Take half of the sausage mixture and form a long sausage the length of the pastry and place in the middle of one of the pastry pieces. Brush the edge of the pastry with a little egg wash before rolling up the sausage meat within the pastry with the seam underneath
5. Brush the whole pastry sausage with a little egg wash before sprinkling with some nigella seeds and slicing into bite-size pieces. Place the rolls on a lined baking tray, seam-side down and place in the fridge whilst you prepare the other ingredients. Repeat the process with the remaining pastry strip
6. Place in the oven and bake for 25-30 minutes until the pastry is golden and crisp. In the meantime, make the chutney
7. Place all the chutney ingredients in a pan and place over a medium to low heat. Stir all the ingredients together using a wooden spoon then allow to gently simmer for 10 - 15 minutes until the apple has completely softened and a thick glossy chutney has formed
8. Remove the chutney from the heat and allow to fully cool before spooning into a small serving bowl. Place the chutney and the golden sausage rolls on a platter and serve alongside a glass of festive port