



COCKTAIL SAUSAGE ROLLS

HEAT LEVEL 

Savor the perfect bite-sized indulgence with our Cocktail Sausage Rolls - a flavorful fusion of seasoned sausage encased in golden pastry, offering a satisfying and delightful treat for any occasion.

50 Mins

36 Servings



INGREDIENTS

Pastry

500 ml (280 g) cake wheat flour
1 ml (pinch) salt
125 g cold butter or margarine
About 60 ml (¼ cup) ice-cold soda water

Filling

30 ml (2 Tbsp) cooking oil
500 g lean beef mince
1 medium onion, finely chopped
3 slices white bread, soaked in about 80 ml milk
1 ml (pinch) ground cloves
2 ml (¼ tsp) ground coriander
125 ml (½ cup) Spur Hickory Basting or Spur Hickory Maple BBQ Sauce
15 ml (1 Tbsp) chopped fresh mixed herbs or 5 ml (1 tsp) dried
5 ml (1 tsp) Spur Steakhouse Spice
Freshly ground black pepper to taste
1 egg and 30 ml (2 Tbsp) milk for glazing

METHOD

Pastry

- 1 Sift flour and salt together. Rub in butter with fingertips until mixture resembles fine breadcrumbs.
- 2 Add soda water and cut in with a knife. Knead lightly to a soft pastry. Cover with plastic wrap and refrigerate for at least 30 minutes.

Filling

- 1 Heat oil and fry mince until colour changes. Add onion and sauté slightly.
- 2 Add soaked bread, spices, Spur Hickory Basting and herbs. Simmer for a few minutes and set aside to cool completely.
- 3 Roll out pastry onto a lightly floured surface to about 3 mm thick and into a rectangular shape, about 10 cm wide.
- 4 Place meat in a line, down the middle. Fold one side of pastry over meat.
- 5 Brush edge with water and cover with other side of pastry. Brush with beaten egg and milk. (If the rolls are too soft to cut, place in freezer for a few minutes)
- 6 Cut into sections of about 4 cm and place on a greased baking tray.
- 7 Bake in a preheated oven at 200°C for 15-20 minutes or until pastry turns golden brown.

VARIATIONS

- 1 Substitute the soda water pastry with 400 g readymade, frozen puff pastry or shortcrust.
- 2 For 'half-moon' pastries; Roll out pastry onto a lightly floured surface to a thickness of about 3 mm.
- 3 Cut pastry out into rounds with a cutter of about 11 cm in diameter or use a saucer as a guide.
- 4 Place some of the filling mixture on one side of each pastry round.
- 5 Brush edges of pastry round with water and turn other half over filling, making a 'half-moon'.

- 6 Seal the edges with a little water and press down with a fork.
- 7 Make two small slits on top of pastry with a sharp knife, for the steam to escape.
- 8 Substitute the mince filling by using boerewors or any other sausages, such as cheese grillers. Cut pastry into strips and roll around sausages.
- 9 The inside meat of boerewors can also be taken from casing and used to replace the mince.

TIPS

