

California Prune, Fennel Seed and Sage Sausage Rolls

by Peter Sidwell

These will be the very best sausage rolls you've ever had, but please remember to buy good quality sausage meat.

Prep Time: 15-20 minutes
Bake Time: 15 minutes
Oven Temperature: 180°C
Makes: Approx 12 sausage rolls

Ingredients:

- 250g/8oz packet of puff pastry
- 500g/1lb Cumberland sausages
- 150g/6oz chopped California Prunes
- 1 peeled and finely diced apple
- 4 sage leaves
- ½ nutmeg
- 1 large egg, lightly whisked
- 1 tsp fennel seeds



- Here's how:**
1. Cut the block of puff pastry in half and roll each half into a long rectangle, about 40cm x 10cm (16in x 4in) and about 1/2cm (1/4in) thick.
 2. Cut the sausage meat out of the skins and place in a mixing bowl. Add the chopped California Prunes, apple, sage and nutmeg, then mix together.
 3. Transfer the sausage mix onto a clean work surface and dust with a little flour. Shape the sausage mix into long sausage, then roll in a little flour.
 4. Lay the rolled sausage meat in the centre of the puff pastry.
 5. Brush the beaten egg along one long side of the puff pastry, then roll up and seal the edge.
 6. Cut the sausage rolls into portions and place them on a non-stick baking tray.
 7. Brush all over with the remaining beaten egg, and sprinkle with fennel seeds.
 8. Bake in a pre heated oven 180°C for 15 minutes until golden brown.

Serving Suggestion: Try them with [Sichuan California Prune Chutney](#)