KIKKOMAN

Festive Sausage Rolls with a Punchy Soy Dip

Total time **40 mins** **5 mins** preparation time **30 mins** cooking time **40 mins** cooling time

INGREDIENTS

6 portion(s)

Sausage Rolls:

500 g	pork mince
500 g	turkey mince
1	small onion
100 ml	Kikkoman Naturally Brewed Soy Sauce
1	thumb-sized piece of ginger
3	garlic cloves
2	chillies
2 tbsp	fresh sage
2 tbsp	fresh thyme leaves
1 tbsp	Dijon mustard
	Salt and pepper to taste
1	sheet of puff pastry
1	egg

Garnish:

	Sesame seeds or poppy seeds

Dipping Sauce:

3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	honey or maple syrup
1 tbsp	rice vinegar (or lemon juice)
2 tbsp	Kikkoman Toasted Sesame Oil
1 tsp	fresh ginger
1	garlic clove
1 tsp	chilli flakes or sriracha

Garnish:

1 tbsp	finely chopped spring onions
2 tsp	sesame seeds

PREPARATION

Step 1

500 g pork mince - **500 g** turkey mince - **1** small onion, finely chopped - **100 ml** Kikkoman Naturally Brewed Soy Sauce - **1** thumb-sized piece of ginger, minced - **3** garlic cloves, minced - **2** chillies, chopped - **2 tbsp** fresh sage, finely chopped - **2 tbsp** fresh thyme leaves - **1 tbsp** Dijon mustard - Salt and pepper to taste

Preheat your oven to 200°C (400°F) and line a baking tray with parchment paper.

In a large bowl, combine the pork mince, turkey mince, finely chopped onion, soy sauce, minced ginger, minced garlic, chopped chillies, fresh sage, thyme, and Dijon mustard. Add salt and pepper to taste, then mix thoroughly until all ingredients are well combined.

Step 2

1 sheet of puff pastry

Roll out the puff pastry sheet on a lightly floured surface. Cut the sheet into two long rectangles.

Step 3

1 egg, beaten - **handful** Sesame seeds or poppy seeds

Divide the meat mixture in half and shape each portion into long sausage-like logs. Place the meat mixture along the length of each pastry rectangle.

Brush the edges of the puff pastry with beaten egg to help seal. Roll the pastry over the filling and press the edges together to close the seam. Place seam side down on the baking tray.

Cut the long rolls into smaller sausage rolls, about 5-6cm in length. Brush the tops with more beaten

egg and sprinkle with sesame seeds or poppy seeds, if desired.

Place the tray in the preheated oven and bake the sausage rolls for 25-30 minutes, or until the pastry is golden brown and the filling is cooked through.

Step 4

3 tbsp Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** honey or maple syrup - **1 tbsp** rice vinegar (or lemon juice) - **2 tsp** Kikkoman Toasted Sesame Oil - **1 tsp** fresh ginger, finely grated - **1** garlic clove, minced - **1 tsp** chilli flakes or sriracha
In a small bowl, whisk together soy sauce, honey or maple syrup, rice vinegar, sesame oil, finely grated ginger, and minced garlic. If you like a spicier sauce, add the chilli flakes or sriracha.

Step 5

1 tbsp finely chopped spring onions
Garnish the sauce by adding chopped spring onions and sesame seeds.

Step 6

Serve the sausage rolls warm with the dipping sauce on the side.