

Salwaa's Mini Sausage Rolls - Cape Malay Flavor Wrapped in Golden Pastry

Salwaa's Homemade Mini Sausage Rolls



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Sausage Filling:

500g minced meat (beef, lamb, chicken, or mutton)

1 tsp salt, or to taste

1 tsp black pepper

1 tsp garlic powder

1 tsp onion powder

1 tsp ground cumin

1 tsp ground coriander

1 tsp chili flakes (optional for heat)

Handful of breadcrumbs (for texture and binding)

For the Pastry:

1 kg puff pastry, thawed

1 egg, beaten, for egg wash

DIRECTIONS

1. Prepare the Filling: Mix all the filling ingredients in a large bowl: minced meat, salt, pepper, garlic and onion powders, cumin, coriander, optional chili flakes, and breadcrumbs. Refrigerate for at least 30 minutes to help the flavors meld and firm the mixture.
2. Roll Out the Pastry: On a floured surface, roll your puff pastry into a large, thin rectangle (about 1/8 inch thick). Cut in half lengthwise to create two long strips.
3. Shape the Sausage Rolls: Form two long, even sausage shapes with the meat mixture and place along one edge of each pastry strip. Brush the opposite edge with a bit of egg wash, then tightly roll the pastry over the meat to seal.
4. Cut and Egg Wash: Using a sharp knife, cut the long rolls into mini portions-about 1.5 to 2 inches each. Place on a parchment-lined baking tray, seam side down. Brush the tops with more egg wash for a golden, glossy finish.
5. Bake: Preheat the oven to 190°C (375°F). Bake for 25 minutes, or until the pastry is puffed and golden brown. Let rest for 10 minutes before serving.

SWAPS & NOTES

& Tips Ground meat: Choose lamb for richness, chicken for lightness, or beef for classic flavor.

Breadcrumbs: These help absorb juices, keeping the filling firm and tender.

Spice level: Add chili flakes if you like heat, or keep it mild for younger eaters.

Puff pastry: Pre-rolled or block-just make sure it's chilled but pliable before use. ??? Instructions 1.

TIPS FOR SUCCESS

Seal it tight: Roll the pastry snugly over the filling to prevent air pockets.

Don't overstuff: Too much filling can burst through the pastry.

For extra flair: Score the tops with a knife before baking for a decorative touch.

Double batch friendly: These freeze well-assemble and freeze before baking, then cook from frozen. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/salwaas-mini-sausage-rolls-cape-malay-flavor-wrapped-in-golden-pastry/>