Pork sausage rolls

NZBK-053 · Pies Pastries And Savouries · 24 pieces

INGREDIENTS

650 g puff pastry

750 g pork sausage meat

110 g onion

70 g breadcrumbs

2 eggs

10 mL water

3 g dried sage



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix meat, finely chopped onion, crumbs, one egg and sage.

2. Roll in pastry, seam underneath.

3. Cut into 24, brush with remaining egg beaten with water and bake at 200°C for 22–30 min until pork is cooked through.

ALLERGEN CHECK

Wheat, egg. Check sausage meat and pastry.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-053-pork-sausage-rolls