



LANARKSHIRE  
LARDER

# CUMBERLAND SAUSAGE, CHUTNEY AND CURRY SAUSAGE ROLLS

by Millers Larder

## Ingredients

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- ½ of 500g pack of Jus Roll puff pastry
- 400g Ramsay of Carluke Cumberland sausages (skins removed)
- ½ onion, finely chopped
- 1 large garlic clove, crushed or grated
- 2 tbs Millers Larder Spiced Tomato Chutney – or your own choice
- 2 tsp medium curry powder
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp turmeric
- Plain flour to roll out pastry
- Milk, or egg & milk wash to seal and glaze the pastry
- Nigella seeds as a topping, optional





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## Directions

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- Remove the puff pastry from the fridge to bring to room temperature.
- Skin the sausages and put the sausage meat into a bowl with all the other stuffing ingredients. Mix well with a fork or your hands. I find this best!
- Dust the work surface with flour and cut the 500g pastry block to make two rectangular blocks. Roll out until it is the length of the worktop (front to back) Fold into three to keep it out of the way until you are ready to add the sausage meat mixture (if you are doing two different types of sausage rolls).
- Unroll the pastry, and using a fork, place the sausage mix on the pastry, set off-centre in a long log shape. Or put the sausage mix into a piping bag and pipe it onto the pastry.
- Line a baking tray with greaseproof paper.
- Using a pastry brush, lightly brush the milk or milk & egg wash down the length of one side of the pastry. Roll the opposite side over to meet it and roll over so the join is underneath and the pastry sticks together.
- Brush with milk or milk & egg wash. Lightly score diagonally across the long sausage one way with a sharp knife – but don't cut through. Then the other way. Now cut into the lengths you want. Cocktail size is perfect & you get more!
- Space out onto the lined baking tray and chill for 30 minutes.
- Preheat the oven to Gas 6/7, 220C fan, 200C. Brush with egg wash again and sprinkle with Nigella seeds.
- Bake for 20-25 minutes on a high shelf (above the centre one) until they are a deep golden colour.
- Cool slightly before placing onto a cooling rack and serving slightly warm, or cool completely to enjoy cold for a picnic.
- If you find the bottom of the sausage rolls are a bit pale – return to the oven upside down on the greaseproof paper until crisped up.