

Lamb & Feta Sausage Rolls



Ingredients

500 g lamb mince
150 g cup feta cheese, crumbled
1 long rosemary stalk
2 tbsp sesame seeds
2 sheets frozen puff pastry

Method:

1. Preheat the oven to 200C. and line a baking tray with baking paper.
2. Place the lamb mince, feta cheese (optional) and finely chopped rosemary into a mixing bowl. Season with sea salt and cracked pepper and mix well until combined.
3. Using a sharp knife, cut each pastry sheet down the middle (creating 4 long lengths).
4. Place a quarter of the mixture down the centre of each pastry half and roll to enclose.
5. Place seamed side down and sprinkle with sesame seeds before cutting each roll into quarters.
6. Place the sausage rolls onto the prepared tray and cook for 20 minutes or until golden and crispy.