



Gasmate

JAFFLE - SAUSAGE ROLLS



A classic Aussie favourite that the family will love. Delicious and easy for lunch, dinner or a snack especially on those colder days. No need for a bakery close by!

Serves: 5-6 people/
makes 5-6 jaffles
Prep Time: 10 mins to prepare
filling plus jaffle cooking Minutes

500g	Beef mince meat
150g	Pork sausage meat (you can use pork sausages by removing meat from the skin case)
6-8 sheets	Puff pastry defrosted
1 tsp	Garlic mince/paste
½ small	Carrot grated
½ small	Zucchini grated
2 tbsp	Tomato sauce
½ tsp	Salt
¼ tsp	Black pepper
1 tsp	Fried mixed herbs
	Tomato sauce to have with sausage rolls
	Canola oil for cast iron jaffle iron

Directions:

1. In a bowl combine well mince meat, sausage meat, grated carrot & zucchini, mixed herbs, tomato sauce, salt and pepper.

To make jaffles:

1. Spray cast jaffle iron on both sides with canola oil.
2. Cover one side with puff pastry, allowing some over the edge.
3. Spread sausage roll mixture evenly on pastry (approx ½ cm so the meat cooks through) and then dab water around the edges using a pastry brush or your finger.
4. Cover the mixture with another piece of puff pastry pressing down on the edges.
5. Close jaffle iron and trim edges with a knife.
6. Place the jaffle iron over low-medium heat on a camping stove gas burner or BBQ grill burner. It will need approx 4-5 minutes on each side however check after a couple of minutes until you get the hang of it.
7. Once brown on each side remove from jaffle iron and cut into square quarters.

Tips & Serving Suggestions:

- Double recipe and keep mixture in the fridge and enjoy sausage rolls over a few days.
- To take it to another level, in a fry pan with olive oil sauté the grated carrot and zucchini (instead of raw) with a grated red onion until soft and then add it to the meat mixture after it cools down. You can also add diced bacon.

THE OUTDOORS MADE EASY.