

## Cedar Plank Sausage Rolls



\* Recipe courtesy of Weber US

### *Ingredients*

- 500g sausage meat
- 1/2 cup diced onion
- 1 tbsp fresh thyme
- 100g goat cheese
- 1 cup soft breadcrumbs
- 1/2 tsp salt
- 1 sheet puff pastry
- 1 egg, beaten
- 1 cedar plank (soaked in water for at least an hour)

### *Directions*

- Step 1 – Prepare the grill for a two-zone fire with indirect medium heat (180°C).
- Step 2 – Combine the sausage meat, onion, thyme, goat cheese, breadcrumbs, and salt in a food processor. Pulse approximately 8-10 times, or until well blended.
- Step 3 – Place the sheet of puff pastry on a lightly floured surface. Roll out the pastry to increase its surface area. Then with a sharp knife, slice the puff pastry sheet into 3 equal pieces.
- Step 4 – With a pair of scissors, trim a 2.5cm sized hole in a bottom corner of a large food safe plastic bag. Place the sausage mixture in the bag. Squeeze the sausage out of the bag and through the hole onto the far-left side of each of the three pieces of puff pastry.
- Step 5 – Brush the beaten egg onto the right side of each piece of puff pastry.
- Step 6 – Roll the pastry and seal on the egg wash side. Place the rolls seam side down. Brush each roll with the egg wash. Slice each roll into roughly equal pieces, approximately 3cm length.
- Step 7 – Pre-heat an empty plank on the grill over indirect medium heat for 20 minutes.



Step 8 - Fill a plank with rolls, being careful not to crowd them. Grill over indirect medium heat for approximately 20 minutes, or until the internal temperature of the pork reads 70°C with an instant read thermometer.

Step 9 – Remove and serve.

**BBQSPLUS**

