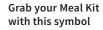




Summer Party Picnic Platter with Pork & Apple Sausage Rolls, Prosciutto, Vintage Cheddar & Hummus













Aussie Spice Blend





Fine Breadcrumbs

Filo Pastry





Carrot

Cucumber





Vintage Cheddar

Prosciutto





Wafer Crackers

Traditional Hummus



Tomato Relish

Prep in: 20 mins Ready in: 50 mins

Elevate your picnic experience with this mouthwatering spread, boasting freshly baked pork and apple sausage rolls, vintage Cheddar and prosciutto plus a side of velvety hummus. Enjoy the convenience of this curated selection, perfect for easy sharing! **Pantry items** Olive Oil, Eggs

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Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

	4-6 People
olive oil*	refer to method
apple	1/2
thyme	1 bunch
pork mince	1 packet
Aussie spice blend	1 medium sachet
egg* (for the filling)	1
fine breadcrumbs	1 medium paclet
salt*	1/4 tsp
filo pastry	5 sheets
egg* (for the wash)	1
carrot	1
cucumber	1
vintage Cheddar	1 packet
prosciutto	1 packet
wafer crackers	1 packet
traditional hummus	1 packet
tomato relish	1 packet

*Pantry Items **Nutrition**

Per 100g Avg Qty Per Serving* Energy (kJ) 2129kJ (509Cal) 775kJ (185Cal) Protein (g) 33.6g 12.2g 27.6g Fat, total (g) 10g 14.2g 5.2g - saturated (g) Carbohydrate (g) 31.1g 11.3g - sugars (g) 6.9g 2.5g Sodium (mg) 1835mg

The quantities provided above are averages only. *Nutritional information is based on 5 servings.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and

ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Prep the sausage roll filling

- Preheat oven to 220°C/200°C fan-forced.
- Grate apple (see ingredients).
- Pick **thyme** leaves.
- In a large bowl, combine pork mince, apple, thyme, Aussie spice blend, egg (for the filling), fine breadcrumbs, the salt and a good pinch of **pepper**.



Get prepped

- Peel carrot.
- Cut cucumber and carrot into thin sticks. Place in a container with a lid.
- Place **sausage rolls** in an airtight container. Pack your picnic items in a cooler bag.



Assemble and bake the sausage rolls

- On a flat surface, evenly stack 5 sheets of **filo pastry** with a drizzle of **olive** oil between each layer. Spoon pork mixture down the long side of the filo sheet, then roll the pastry over into a sausage shape.
- Cut into 8 even pieces. On a lined oven tray, place sausage rolls 3cm apart.
- In a small bowl, place the egg (for the wash) and whisk with a fork.
- Brush egg wash over the top of the sausage rolls then sprinkle with a pinch
- Bake until golden and cooked through, **25-30 minutes**. Set aside to cool.



Serve up

- Place pork and apple sausage rolls, vintage Cheddar, prosciutto, wafer crackers, cucumber and carrot sticks on a sharing plate or board.
- Serve with traditional hummus and tomato relish. Enjoy!



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