



Summer Party Picnic Platter

with Pork & Apple Sausage Rolls, Prosciutto, Vintage Cheddar & Hummus

Grab your Meal Kit with this symbol



Apple



Thyme



Pork Mince



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

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	½
thyme	1 bunch
pork mince	1 packet
Aussie spice blend	1 medium sachet
egg* (for the filling)	1
fine breadcrumbs	1 medium packet
salt*	¼ 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

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2129kJ (509Cal)	775kJ (185Cal)
Protein (g)	33.6g	12.2g
Fat, total (g)	27.6g	10g
- saturated (g)	14.2g	5.2g
Carbohydrate (g)	31.1g	11.3g
- sugars (g)	6.9g	2.5g
Sodium (mg)	1835mg	668mg

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.

1



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**.

3



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.

2



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 of **pepper**.
- Bake until golden and cooked through, **25-30 minutes**. Set aside to cool.

4



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!

We're here to help!

Scan here if you have any questions or concerns



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