

 **Preparation:** 30 mins
Baking: 20–25 mins

 **Makes:** 4 rolls

 **Difficulty:** medium



Firecracker mince rolls

Packed with rich minced beef, sweet caramelised onions and fresh red chillies, these savoury puff-pastry rolls are ideal for lunch, dinner, picnics or parties – and the best part? You can make a big batch, freeze them before baking, and enjoy fiery rolls in under 30 minutes whenever you fancy.

INGREDIENTS

- 2 beef tomatoes, skinned and finely chopped
- 1 tbsp olive oil
- 2 medium onions, chopped
- 2 tsp light brown soft sugar
- 500g minced beef
- 4 garlic cloves, crushed
- 4–5 red chillies, finely chopped (adjust to heat preference)
- 1 tsp smoked paprika
- ½ tsp dried thyme
- Salt and freshly ground black pepper, to taste
- Small bunch of curly-leaf parsley, finely chopped
- 320g ready-rolled puff pastry
- 1 medium egg, beaten

RECIPE

1. Start by preparing the tomatoes. Score a small cross on the base of each, then place them in a heatproof bowl and cover with boiling water. Leave for 1 minute, then transfer to cold water. Peel off the skins and finely chop the flesh. Set aside.
2. Warm the oil in a large frying pan over a low-medium heat. Add the onions and cook gently for 3–4 minutes, stirring occasionally.
3. Sprinkle over the sugar and cook for another 3–4 minutes until caramelised. Remove from the pan and set aside.
4. Using the same pan, turn up the heat a little and add the minced beef. Fry for 5–7 minutes until browned all over, breaking it up with a wooden spoon.
5. Add the garlic and chillies and cook for 2 minutes.
6. Stir in the paprika, thyme, salt and pepper.
7. Tip the chopped tomatoes into the mixture and cook for 4–5 minutes until they break down and the liquid reduces slightly.
8. Return the caramelised onions to the pan and stir in the parsley.
9. Taste and adjust the seasoning, then set aside to cool (a warm filling will make the pastry soggy).
10. Preheat the oven to 200°C/180°C fan/gas 6.
11. Unroll the puff pastry, keeping it on the baking paper, and cut into 4 pieces. Spoon the filling down the centre of each strip, leaving a border on either side.
12. Fold one side and both ends of the pastry over the filling and brush the edge with beaten egg, then fold over the other side and press to seal.
13. Transfer the rolls to a tray lined with baking paper. Brush the tops with the beaten egg and bake for 20–25 minutes until the pastry is puffed up and golden brown.

Allow to cool slightly before serving. Delicious hot or at room temperature with a crisp salad.

