

**INGREDIENTS:**

- 1 pound minced (ground) beef
- 1 pound sausage mince (ground sausage)
- 1 onion, finely chopped
- ½ cup breadcrumbs
- 1 egg
- 2 tablespoons finely chopped parsley
- 2 tablespoons tomato paste
- 2 tablespoons barbecue sauce
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 sheets puff-pastry
- 1 egg, beaten lightly for glaze
- 2 tablespoons sesame seeds

**SUPPLIES:**

- Mixer
- Knife
- Cutting board
- Measuring cups
- Measuring spoons
- Baking Sheet
- Parchment sheet
- Pastry Brush
- Pam

**DIRECTIONS:**

- Preheat oven to 425°F. Line baking sheet with parchment paper and spray with Pam.
- Combine beef, sausage, onion, breadcrumbs, egg, parsley, tomato paste and bbq sauce in mixer. Mix on LOW for 2-3 minutes – just until combined.
- Cut pastry sheets in half lengthways. Spoon or pipe mince mixture lengthways along centre of each sheet, roll pastry over to enclose filling. Cut each roll into two pieces; place rolls, seam-side down, on trays. Brush with extra egg; cut slits into tops of rolls. Sprinkle with sesame seeds. Bake about 30 minutes.