



3 sheets frozen puff pastry



250g pork mince



250g beef mince



1 small onion, chopped



1 small carrot, chopped



1 small zucchini, grated



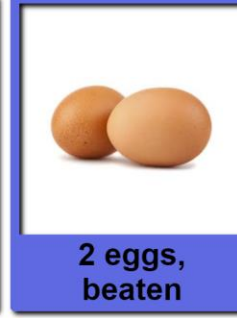
1/2 cup bread crumbs



1 tblsp tomato paste



1 tblsp BBQ sauce



2 eggs, beaten



oven tray



brush & bowl



large bowl



knife



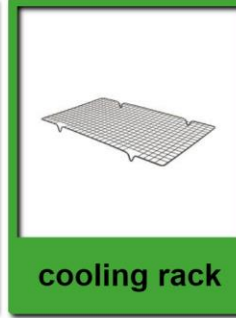
grater



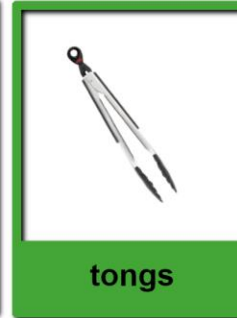
cutting board



oven mitts



cooling rack



tongs

# steps

1



Preheat oven to 200C



Grease & line tray



Mix pork, beef, onion, carrot, zucchini, and bread crumbs



Season to taste



Cut pastry in half

2



Roll mixture into a long sausage and roll up in pastry



Cut into 4 even sized pieces



Place on tray



Egg wash/brush



Score tops

3



Bake 20-25min



Serve with tomato & BBQ sauce