CHICKEN AND CHEESE SAUSAGE ROLLS

TM 5

Total: 30min
Preparation: 10min

30 portion(s)

easy

Ingredients

500g chicken breast cubed
250g grated cheese
120g breadcrumbs
2 handfuls baby spinach
1 tablespoon Chicken stock concentrate (or any stock you prefer to use)
3 sheets Puff Pastry, thawed
milk, for brushing
sesame seeds to finish
optional

Preparation

Add diced chicken, cheese, breadcrumbs, spinach and stock to the TM bowl. Mix for 12 seconds on speed 6 until chicken is minced and all the ingredients are well combined.

Cut pastry sheets in half longways (will end up with 6 strips).

Split chicken mixture between each strip and spread out in the middle.

Roll and cut each strip into mini sausage rolls (4-6 pieces).

Brush with milk. Sprinkle with sesame seeds (if using). Bake at 200 degrees for 20 minutes or until golden brown.

Caution:
Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids**: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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