* 1 clove garlic , minced
* 1/2 brown onion , finely chopped
* 1/2 stalk celery , finely chopped
* 75g bacon , finely chopped
* 250g pork mince
* 20g breadcrumbs
* 1 egg
* 1/2 tsp salt
* Black pepper
* 1 & 1/2 sheet puff pastry , thawed then each cut into half
* Heat oil in a non stick fry pan over medium high heat. Sauté garlic, onion & celery for 2 minutes, then add bacon.
* Cook for a further 2 minutes (don't brown) then transfer to bowl and allow to cool slightly.
* Add remaining Filling ingredients into the bowl. Use your hands to mix well.
* Lay out a rectangle of pastry, long edge closest to you. Brush egg along one long edge.
* Get 1/5 th of the filling and shape into a long log shape down the middle of the pastry. Ensure the meat is tight and compact, without gaps. Roll up, sealing on the edge with egg wash on it.
* Cut each log into four equal lengths, Brush with egg.
* Place on baking tray lined with baking paper (or sprayed with oil). Bake for 30 minutes until the pastry is deep golden brown.

Note: The filling will still look pink because of the bacon, but it's easy to tell from texture that it's cooked.

* Cool on trays. Serve warm or at room temperature.