

VEGETARIAN SAUSAGE ROLLS

Ingredients:

Quick Flaky Pastry:

8oz plain flour
6oz butter chilled (See below)
pinch of salt
beaten egg to glaze

Filling:

10oz fresh breadcrumbs
8oz mature cheddar cheese (grated)
1 large onion peeled and grated
3 tablespoons thick double cream
1 tablespoon fresh chopped herbs e.g. parsley, thyme or chives
1½ teaspoon mustard powder
pinch cayenne pepper
salt and pepper

Grease two baking sheets and pre heat oven to 220°C, Gas mark 7

Method:

Pastry

Wrap the butter in a piece of foil and **put in the freezer for 30-45 mins**
Sift the flour and salt into a bowl
Take the fat out of the freezer dip it into the flour and then grate it coarsely into the flour, keep dipping the fat into the flour to make it easier
Take a palette knife and distribute the fat into the flour, (don't use your hands) to coat all the fat with flour and until the mixture is crumbly
Add enough water to make a dough, cover and chill for 30 mins

Filling

Place all the ingredients into a mixing bowl, season and mix thoroughly
Roll out the pastry on a floured surface to make a rectangle 24 x 12 inch and cut into 3 strips
Divide the filling into 3 and make 3 long rolls (same size as the pastry)
Place the filling onto the pastry, brush the beaten egg along one edge, fold the pastry over and seal
Lift the whole thing up and turn it so the sealed edge is underneath
Cut into individual rolls and snip v shapes into the top, brush with beaten egg
Bake on the top shelf of the oven for 20-25 mins. Leave to cool.
(These can be frozen before cooking and then glazed and cooked from frozen for about 30-35 mins.)

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