

Starry Not-so-Sausage Rolls

Makes 6 cute little rolls

These little bites are the perfect accompaniment to stocking opening on Christmas morning, and make great presents for your friends and family too!



Ingredients:

60g soya mince
¼ Bramley apple (20g), cored and grated
30g grated carrot
Good pinch nutmeg
Few chilli flakes, if you fancy
½ tsp miso paste
½ a spring onion roughly chopped

1 tsp soya Sause
1 tsp tomato ketchup
2 dried apricots, roughly chopped
2 springs of fresh thyme
3 pieces puff pastry, 12cm x 15cm each
Vegan eggwash: ½ tbsp maple syrup
+ 2 tbsp non-dairy milk

Method:

1. Pre-heat the oven to 200C.
2. Spread the soya mince on the lined tray, and pop it in the oven for 10 mins. Leave aside to cool.
3. Mix the grated apple, grated carrot and soya mince together in a bowl.
4. Add the soya sause, miso, tomato ketchup, thyme, and nutmeg and give it another good mix.
5. Season with salt and pepper, plus a few chilli flakes if you fancy.
6. Scatter a little flour on the worksurface and lay down your puff pastry.

Method:

7. Share the mixture between two of your pieces of puff pastry, in a line down the middle.
8. Dampen all around the filling by dipping your finger in a little water.
9. Roll the pastry around the filling to make two long sausage rolls.
10. VERY gently slice each piece into 3, so you have 6 little sausage rolls.
11. Pop them on a lined tray, (seam side down) and use the last piece of pastry to cut out 6 stars.
12. Eggwash the rolls, lay the stars on top and eggwash again.
13. Bake in the oven for 25-30 mins until puffed and golden on the bottom.