

# CHEF RUANE'S VEGETARIAN SAUSAGE ROLLS

*A delicious classic and a family favourite!*

*These homemade sausage rolls will keep you Billanookians comfy and happy at home!*

## Ingredients

- 6 sheets puff pastry at room temp
- 1 can black beans, rinsed, drained and mashed
- 1 brown onion, grated
- 1 cup sweet potato, grated
- 1 large carrot, peeled and grated
- 1 zucchini, grated
- 200g button mushrooms, coarsely chopped
- 1-2 tablespoons mixed herbs
- 1 tablespoon tomato paste
- 1/2 teaspoon black pepper
- 1 egg
- Plus 1 egg, lightly whisked for glazing
- 1 tablespoon poppy seeds for presentation
- 1/2 cup oats (optional)



## Instructions

1. Pre Heat Oven to approx. 200 degrees.
2. Squeeze excess moisture from carrot and zucchini. Transfer to a bowl.
3. Combine all the ingredients in the bowl, except the puff pastry, the whisked egg and the poppy seeds. **Only** use the oats if the mixture is too wet and sloppy.
4. Mix until well combined.
5. Working with one sheet of pastry at a time, cut the pastry sheet in half.
6. Starting on the left hand edge of the pastry, place a large sausage of the meat mixture the full length of the pastry.
7. Picking up the edge with the sausage on it, roll the pastry until you reach the other end.
8. Press the pastry down with a fork to seal the pastry.
9. Repeat with remaining mixture and pastry.
10. Using a sharp knife, cut the log into small sausage rolls.
11. Lightly brush each sausage roll with the whisked egg.
12. Sprinkle a pinch of poppy seeds on each sausage roll.
13. Put the sausage rolls well spaced on a baking tray.
14. Put in oven and bake at 200 degrees for approx 20 minutes or until pastry is golden.

**BUON APPETITO!**