

Vegetarian Sausage Rolls

Ingredients:

160g ready rolled puff pastry
100g grated mature cheddar cheese
25g breadcrumbs
3 chopped spring onions
1 tablespoon double cream
Pinch of black pepper
Pinch of paprika
1 egg lightly whisked

Method:

1. First, ask an adult to preheat the oven to 220°C.
2. Then lightly dust the work surface with flour.
3. Carefully place the pastry onto the work surface.
4. Make the breadcrumbs in a food processor.
5. In a large bowl, mix together the cheese, breadcrumbs, spring onions, cream, black pepper and paprika.
6. Dot the mixture in a long strip along the length of the pastry – so it looks like you have a long sausage on the pastry. Make sure the mixture reaches right up to the ends and use your fingers to squash it into more of a sausage shape.
7. In a small bowl whisk the egg with a fork and brush a little onto the top edge of the pastry all along the length.
8. Starting with the bottom edge roll the pastry up with the cheese mixture in the middle. **MAKE SURE IT IS QUITE TIGHT.**
9. Use a fork to squash down the seam of the roll so it sticks. Then turn the roll over so that the seam is on the bottom.
10. Now brush the egg over the length of the roll.
11. Cut the roll into 10-12 pieces and prick the top of each one with a fork.
12. Place the small rolls onto a large baking tray but leave a little bit of room around each roll as they will expand in the oven.
13. Place in the oven for 12-15 minutes until golden brown.
14. Serve warm or cold.



Equipment: Food processor, grater for the cheese, large bowl, small bowl, tablespoon, scissors to chop the spring onions, wooden spoon, dessert spoon, pastry brush, fork, greaseproof paper, baking trays.