



# Vegan Sausage Rolls

8 pieces



Easy

● up to 45 Min.



## Ingredients:

### For the Vegan Sausage Rolls:

640 g Ready Rolled Puff Pastry (2 sheets)  
Sweet Potatoes (about 450g)  
400 g Tinned Chickpea (1 tin)  
150 g Red Onions (1 medium)  
Garlic  
1 tbsp Tomato Puree  
1.5 tsp Ground Cumin  
2 tsp Smoked Paprika  
1 g Coriander (fresh, a few sprigs, chopped)  
Salt  
30 ml Soy Milk (2tbsp)  
10 g Poppy Seeds

- 1 First things first, preheat the oven to 220°C/200°C/Gas Mark 6 and line a baking tray with greaseproof. Peel your sweet potatoes and chop into 1-2cm cubed pieces. Spread over the baking tray, drizzle with oil and sprinkle over ½tsp of cumin and 1tsp smoked paprika. Bake for 30 minutes until the edges are beginning to crisp.
- 2 Whilst your sweet potato is baking, finely chop your onion and garlic and pop into a frying pan with 2tsp olive oil. Fry over a medium heat for about 5-8 minutes until softened. Pour into a large bowl to cool. Once your sweet potato has baked, leave to cool for about 10 minutes and then pop into the bowl with the onions. Drain the chickpeas and add to the bowl with the tomato puree, 1tsp cumin and 1tsp smoked paprika, coriander and ¼ tsp salt. Mix together and then using a potato masher or stick blender mash up the filling until almost smooth but you still have some whole chickpeas. Leave your filling to properly cool.
- 3 Remove your pastry from the fridge about 10 minutes before using and leave to warm up slightly. Gently unroll and cut each sheet into 2 equal pieces lengthways. Divide the filling equally between the 4 pieces of pastry and create into a sausage shape down the centre. Brush the edge of each piece of pastry with soya milk and pinch together to encase the filling. Use a fork to crimp the edges of the pastry together.



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- 4 Pop the sausage roll onto a large baking tray lined with greaseproof paper. Brush each roll with soya milk and sprinkle over the poppy seeds. Bake for 25-30 minutes until golden brown and puffed up. Serve warm or leave to cool and serve with your favourite chutney!

