

# Vegetarian Sausage Rolls

## Ingredients:

- 1 400g tin of lentils- drained and rinsed
- 2 stalks of celery- chopped into chunks
- 2 medium potatoes- cut into small cubes
- 1 carrot- roughly chopped
- 1 pkt of frozen spinach- squeezed dry
- 2 tbs Soy Sauce (GF sub)
- 1 tbs tomato paste
- 2/3 of a cup shredded tasty cheese (lactose or DF sub)
- 2/3 of a cup dry breadcrumbs (GF sub)
- 2 eggs (egg replacement sub)
- 1 heaped tsp of ground cumin
- 4 squares of frozen puff pastry (GF sub)
- Extra egg for brushing pastry (EF olive oil substitute if needed)

## Equipment:

- Chopping board
- Knife
- Measuring spoons
- Measuring cups
- Food Processor
- Spatula
- Pastry brush
- Small bowl
- Bread knife
- Baking tray
- Baking paper



## Method:

1. Preheat oven to 200 degrees Celsius and line two baking trays with paper.
2. Lay out 4 sheets of puff pastry on a clean bench to defrost slightly.
3. Place all the ingredients to a food processor and pulse until there are no large chunks and it has formed a mushy mix.
4. Slice each sheet of pastry down the middle lengthways.
5. Spoon the lentil mixture evenly down the middle of each piece of pastry forming a sausage shape strip.
6. Brush egg down one side of the pastry lengthways. Roll the non egg side over the top of the filling and roll shut, keeping the seam to the bottom.
7. Brush the pastry roll with egg and then use a bread knife to slice the roll into 6 equal portions. Gently place each portion on the baking tray, leaving a small space between each one.
8. Repeat with remaining pastries until all of them have been rolled, brushed and cut.
9. Bake in the oven for 20-25 minutes or until golden brown and crispy.
10. Place on a cooling rack to cool slightly before eating.
11. Serve with your choice of dipping sauce.

# Jam Drop Biscuits

## Ingredients:

- 120g salted butter- soft/ room temperature (DF sub)
- 1 cup caster sugar
- 1 teaspoon vanilla essence
- 2 eggs (EF egg replacement sub)
- 2 ½ cups self raising flour (GF sub)
- ½ cup strawberry jam

## Equipment:

- Measuring spoons
- Measuring cups
- Kitchen scales
- Small bowl
- Medium mixing bowl
- Hand beaters
- Spatula
- Baking tray
- Baking paper



## Method:

1. Set oven temperature to 180 degrees Celsius.
2. Line two baking trays with baking paper.
3. Place softened butter, sugar and vanilla essence in a medium mixing bowl. Beat on medium speed until it is pale and soft.
4. Continue beating and add one egg at a time until combined and fluffy.
5. Add the flour and mix on low speed until combined and forming a dough. (It should not be sticky).
6. Dust your hands with some extra flour and roll mixture into balls. Place onto the baking trays, leaving 5cm space between each ball.
7. Use your thumb to make a dint/groove in the middle of each ball.
8. Spoon a small amount of jam into the middle/hole of each biscuit.
9. Bake in the oven for 15 minutes.
10. Remove from the oven and allow to cool and harden.