

TONZU

PLANT-BASED WHOLEFOODS

Vegan Sausage Rolls

Serves 3 people

So moorish! How can you stop at just one?!? Perfect for a snack or light meal, crunchy on the outside soft and delicious on the inside, they're sure to delight the appetite at any age!

Difficulty Level: Easy

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes



INGREDIENTS

For the vegan pastry

- 350g plain flour
- 1 tsp salt
- 150ml olive oil
- 5 tbsp water

For the filling

- 3 TONZU Vegan Sausages

HOW TO MAKE

1. Heat the oven to 190oC. Mix the flour and salt together and then stir in the olive oil and just enough water so that it comes together as a dough (you'll need about 4-5 tbsp).
2. Roll out the pastry between 2 sheets of baking paper to a thickness of 2mm in a rough rectangle shape.
3. Cut a strip of pastry to the length of the sausages, then wrap each sausage with pastry, slightly overlapping the join. Cut the wrapped sausages to the desired lengths and lightly score the top of the pastry.
4. Brush the top of each wrapped sausage with some melted vegan butter and pop in the oven for about 20 minutes or until golden brown.

HOW TO SERVE

Serve with your favourite dips, we love sweet chilli, tomato or a little mustard for a bit of heat!

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