

Vegetable Sausage rolls

- **Ingredients**

½ Onion

1 Cup grated pumpkin

1 Carrot

4 Potatoes

½ Cup corn

½ Cup peas

Handful of mixed herbs

1 Teaspoon Cumin

1 Teaspoon coriander

60g Cheese

1 Cup breadcrumbs

Puff pastry

Knob of butter

1 Egg

Method

1. Preheat oven to 210 oC.
2. Peel the potatoes and put in a saucepan of water over high heat.
3. Peel and grate the carrot and pumpkin.
4. Cross chop the onion and herbs.
5. Once the potato is cooked empty the water then mash down with a knob of butter and salt and pepper, add the cheese and mix through.
6. Add the onion, carrot, peas, corn, pumpkin, herbs, breadcrumbs, cumin and coriander mix together.
7. Roll out your pastry and cut into 3 strips.
8. Put your vegetable mix into a piping bag and pipe a strip down the top of each strip.

- 9.** Whisk the egg together then wash the pastry next to the vegetable mix, roll the pastry over the vegetable and seal with the egg wash.
- 10.** You will have 3 long rolls of pastry in front of you cut into 1 inch sausage rolls.
- 11.** Put on a baking tray lined with baking paper then put in preheated oven for 20 mins.