

# GF & Egg free Vegetarian

## Sausage Rolls



### Ingredients

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- 1 packet of GF puff pastry
- Olive oil
- Sesame seeds
- ¼ of a Kent pumpkin
- 200g of fetta, crumbled
- 1 cup of brown rice, cooked and strained
- 2 medium red potatoes, boiled and peeled
- 100g of tamari roasted almonds, processed into a fine meal
- 1 handful of toasted pine nuts
- 2 cups of finely chopped kale and spinach
- ¼ teaspoon of ground white pepper
- Himalayan salt (to taste)
- Dried thyme

### Method

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1. Cut pumpkin into small cubes. Place on an oven tray with ¼ cup of water, sprinkled thyme, olive oil and Himalayan sea salt. Roast at 180 degrees until soft.
2. Mix all filling ingredients together and spoon mixture into the centre of pastry sheet.
3. Roll tight and use a small amount of olive oil to stick pastry together at the base.
4. Rub pastry with olive oil and sprinkle sesame seeds on top.
5. Cut rolls into pieces (we usually make mini ones 10cm long)
6. Place sausage rolls on an oven tray with space between each.
7. Bake in a fan forced oven at 200 degrees Celsius until golden brown.
8. Cool on a wire rack and serve.