

Sausage rolls

Makes 10 portions

400g plain flour
200g dairy free margarine
A pinch salt

150 – 250ml cold water

200g dry soya pieces
1 onion
2 cloves garlic

A small handful fresh sage
50g wheat gluten
Seasoning

- Boil 400ml water in the kettle. Weigh the soya into a large bowl. Pour over boiling water to reconstitute.
- **For the pastry** – Weigh the flour, margarine and salt into a large mixing bowl.
- Using your fingertips, rub the margarine into the flour.
- When the mixture resembles breadcrumbs, stir in 150ml cold water until the pastry comes together. Add more water if the dough is crumbly. Store in the fridge until needed.
- **For the filling**
- Pour the excess water from the soya pieces and place in a food processor. Zuzz until small.
- Peel the onion and roughly chop. Add this to the food processor along with the garlic, washed sage and seasoning. Blend until smooth.
- Pour into a large mixing bowl with the wheat gluten and stir together. Taste a tiny piece to check seasoning.
- Pour the sausage mixture onto a clean worktop and mould into a sausage. Wrap in baking paper or tin foil. Bake at 180°, (160°C fan oven) for 30 minutes. Leave to cool.
- Roll out the pastry in long strips wide enough to encase the sausage.
- Mix a little plant-based milk with a pinch of paprika and turmeric.
- Place the sausage onto the pastry, brush along the bottom with the milk. Fold the pastry over to encase the sausage. Crimp the edge of the pastry and trim off the excess. Repeat until all of the pastry and sausage are used.
- Cut into equal sized pieces and place onto a baking tray lined with baking paper. Brush with the plant-based milk.
- Bake the sausage rolls at 200°C, (180°C fan oven) for 20 minutes until cooked through.



