



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club 21st Dec 2020

Vegetarian sausage rolls

I won't lie, I'm delighted with this recipe. I've been working on it for a long time and I think this is it! A vegetarian sausage roll shouldn't feel like a sad second to a meat one (and they are much easier to find) but instead something delicious for everyone.

You can also easily make this vegan (see note below) so this is a great treat for anyone this year. For a Christmassy touch you could replace the walnuts with vac-packed chestnuts.



Ingredients

- 1 tbsp olive oil
- 2 small leeks or 1 large, washed and finely sliced
- 200g mushrooms
- 2 cloves garlic, peeled
- 100g walnuts
- 1 tsp mixed herbs OR thyme
- 1 sheet puff pastry (approx. 375g)
- 100g grated cheese (Cheddar/ Lancashire/ Feta)
- 50g fresh breadcrumbs
- Salt and pepper
- 1-2 tbsp milk
- 1 tbsp nigella seeds or sesame seeds (optional)

You will need a small food processor, a frying pan or wok, a wooden spoon, a serrated knife, a pastry brush, two baking trays and baking paper.

Method

1. Remove the puff pastry from the fridge and allow it to come to room temperature. Roll out the sheet on baking paper.
2. Preheat the oven to 200 C.
3. Heat the oil in your pan and add the thinly sliced leeks with a pinch of salt. Cook over a low heat for about five minutes.
4. In the food processor whizz the mushrooms and the garlic until they are minced (you can also do this with a lot of chopping but this is faster!).
5. Add the mushrooms to the pan along with 1 tsp mixed herbs and continue to cook for another five minutes, stirring frequently. The mushrooms will release some liquid, keep cooking until that liquid is reabsorbed. Turn off the heat.
6. In the food processor whizz the walnuts and add to the pan and then add the breadcrumbs (I use the same food processor for these too).
7. Add the grated cheese and some ground black pepper and mix well.
8. Taste the mixture and add more salt and pepper if needed.
9. Cut the pastry sheet in half lengthwise to make two long strips. Spoon the mixture into two long sausage-like shapes along the middle of each half. Bring the sides of the pastry together and pinch the edges together with your fingers.
10. Using a serrated knife cut the long sausage rolls into smaller pieces. In my picture I've made smaller snack sized ones, for a meal make larger ones (the cooking instructions are the same).
11. Arrange the sausage rolls on the baking trays with the join underneath. Brush the tops with a little milk and scatter over the seeds if using.
12. Bake for 20 minutes until the tops are golden brown.
13. Enjoy hot or cold.

Chefs tip- to make these sausage rolls vegan omit the cheese and don't brush with milk. There's no need to substitute anything else, they will still taste delicious.