

Vegan Sausage Roll Recipes
Standard Recipe:

Macphie Meat-free Sausage Roll Concentrate	0.125kg
Water	0.281kg
Filling	0.200kg

Fillings:
Sage and Onion

Sage & Onion Stuffing Mix	0.090kg
Boiling Water	0.200kg
Chickpeas	0.050kg
Black Beans	0.050kg
Processed Peas	0.050kg

Curry

Curry Powder/Paste	0.006kg
Crushed Chillies	0.002kg
Black Beans	0.050kg
Processed Peas	0.050kg
Vegan Quorn	0.100kg

Paprika

Onion powder	0.002kg
Chickpeas	0.100kg
Vegan Quorn	0.100g
Paprika	0.004kg

Pizza

Pizza Topping	0.150kg
Vegan Quorn	0.100kg
Reduce water to 200g	

Method:

1. Add the water and Macphie Meat-free Sausage Roll Concentrate into a mixing bowl fitted with a paddle and blend on a slow speed for 1 minute. Add in the filling of choice
2. Lay out the puff pastry in a long sheet, place the mix down the centre, fold the pastry over the top of the mix and pull tightly.
3. Trim off the puff pastry to leave a small overlap. Press to make a seal then roll the sausage roll so that the seal is underneath.
4. Pre heat your oven to 190°C.
5. Slice the sausage rolls into individual pieces around 2-3 inches in thickness. Place onto a baking tray, generously brush with Macphie Plant Blased Glaze.
6. Place into the oven and bake for 20-25 minutes, until a core temperature of 85°C has been achieved.