

## **VEGGIE SOSSIDGE ROLLS**

No recipe, since I make them out of my head, but roughly here is what I do.

1. Buy the puff pastry (much easier and quicker than making it yourself!). I use Jus-Rol Puff Pastry Sheet (it's already rolled out into a sheet, making it even easier!!).
2. Then I use either a nut roast mixture OR any sort of veggie sausage or burger mix (you can experiment) - and having followed the instructions by adding the necessary amount of (probably) boiling water, I then Do My Own Thing by adding lots of Sun Dried Tomato Paste, plus (maybe) garlic, plus (definitely) something like Tabasco to give extra interest.
3. I cut the puff pastry sheet into three roughly equal strips, then place some of the mixture all the way along each strip.
4. Moisten one long edge of a strip with cold water, using your finger, then fold the other long edge over enclosing the mixture, and sticking both edges together by pressing with the prongs of a fork.
5. Then cut each long roll into chunks and put them all in a roasting tin in the oven for 20-30 minutes.

**ENJOY!**