

Vegetable Sausage Rolls

Ingredients:

Kale or Silverbeet leaves

8 carrots

2 onions

1 kg Sausage Mince

Puff Pastry Sheets

*Egg Wash (2 eggs beaten
with a dash of milk)*



Preheat the oven to 200 C

Grate carrots in food processor

Shred kale finely

Chop onions roughly and chop finely in food processor

Place mince in bowl and add processed vegetables.

Lay out pastry sheets and place a long sausage of mixture along one edge.

Fold pastry over to enclose. Brush with egg wash.

Bake in oven for 30 minutes