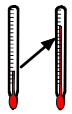
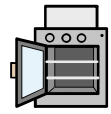








Vegetarian sausage roll recipe

1   **220°C** 
 1. Preheat oven to 220 degrees celcius



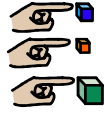


2  **2** 
 2. Lightly grease two baking trays

3   
 3. Place fillings in a bowl and mix together

4    **3**
 4. Cut pastry into three equal strips

5    
 5. squeeze sausage mixture into a long strip and lie down the


 middle of the pastry strip

6  **1**    
 6. Brush one side of each pastry strip with the beaten



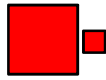
egg and fold over tucking in well.

7



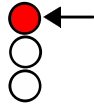
7. Turn your sausage roll over so they are seam side down.

8



8. Cut to size

9



9. Snip the pastry on the top of each sausage roll and



brush with the beaten egg

10



10. Bake for 20-25 minutes

