

Vegetarian Sausage Rolls with Mushroom and Comté

Takes 50 minutes - 2 hours, serves 4, uses a saucepan, baking tray and rolling pin

INGREDIENTS

Half a batch of spelt rough puff from my recipe, or you can use about 300g pre-made puff pastry.

500g mixed, strong flavoured mushrooms. I used mini portabella and shiitake.

2 tablespoons olive oil

1 onion, thinly sliced.

1 garlic clove, minced

1 tbsp dried thyme

80g Comte cheese, cut into 5mm dice

1 beaten egg

DIRECTIONS

Make your pastry and store it in the fridge, wrapped in greaseproof paper.

Pre heat your oven to gas mark 9, 475°C, 246°C, 226°C fan.

Heat 1 tablespoon of olive oil over a medium heat. Add the onion and a pinch of salt and fry for 5-10 minutes, stirring occasionally, until well softened, but turn the heat down if they start to go any more than golden brown. Add the garlic and thyme and cook for another couple of minutes.

Remove the onion mix from the pan and set aside in a bowl. Place the pan back on a high heat and add another tablespoon of oil, then add the mushrooms. Cook for about 8 minutes until they are well softened, all the moisture has come out of them and it's a dry pan. Turn off the heat and remove the mushrooms, mixing them with the onion/garlic mix and leave to cool. Finally, add the comte cheese and mix thoroughly, then chill in the fridge. You can prepare this mix several hours in advance.

Roll out the pastry to a square about 30cm x 30cm, it should be around 4-5mm thick. Slice it in half, so you have two pieces 30cm x 15cm.

Lay half of the onion mix down the (30cm long) middle of one piece of pastry, making a big pile that runs nearly to the edges of the pastry. Roll the pastry over the top and really try to squeeze the contents in, making an effort to roll the pastry tight against the mushroom mix. As you reach the end of the roll, brush the last 1cm 'tail' of pastry with egg, then finish rolling. The egg acts as a glue to seal the roll.

You might need to prod pieces of mushroom mix back into the ends of the roll, then trim off 1-2cm of pastry from each end to make them nice and square. Slice the roll in half, place on a piece of greaseproof paper on a grille over a baking tray. Brush all over the top with the beaten egg. Place in the fridge. Repeat with the other piece of pastry then leave in the fridge for 20 minutes.

Once they're all prepared and chilled, bake for 25 minutes. Check after twenty minutes, they should be well puffed and browned on top.

