



# Chickpea Vegetarian Sausage Scrolls

## INGREDIENTS:

- 2 x 400g cans chickpeas, drained and rinsed
- 1 onion, peel and quarter
- 100g cottage cheese
- 2 tbsp semi-sundried tomatoes, well drained and chopped
- Handful of fresh basil leaves, roughly torn
- 1 tbsp fresh sage
- 1 tsp fresh thyme
- 1 red capsicum, deseed and quarter
- 2 square sheets puff pastry
- ¼ cup milk or 1 beaten egg (to coat pastry)
- 2 tsp sesame seeds
- Salt and pepper



## METHOD:

1. Pre-heat the oven to 200°C fan-forced and line two trays with baking paper
2. Peel and quarter the onion and place with capsicum, thyme and sage in food processor. Add chickpeas and blitz until fine
3. Add the rest of the ingredients and blitz for a few seconds to combine
4. Season with half teaspoon salt and pepper
5. Lay the pastry sheets out on a flat surface and spread half the chickpea mixture over each sheet leaving a border or 1-2cm at the top and bottom but spread it all the way to the edges on the sides
6. Starting from the side closest to you, tightly roll the pastry up into a log
7. Use a sharp knife to slice the log into 10 pieces and place on the baking tray leaving 2cm between each one
8. Brush them with the milk or egg and then sprinkle with sesame seeds
9. Bake for 15-20 minutes or until the pastry is golden