

**Caramelised Apple and Red Onion Vegan Sausage Rolls****Ingredients:****Puff Pastry**

Carr's Baker Strong Flour	1.000Kg
Salt	0.010Kg
Andrew AV Cake Margarine	0.100Kg
Water	0.500Kg
Crispuff Pastry Margarine	0.650Kg

**Filling**

Vegan Butter	3 tbsp
Apples	0.500Kg
Red Onions	0.500Kg
Light Brown Sugar	6 tbsp
Dijon Mustard	3 tbsp
Fennel Seeds	1 ½ tsp
Sausage Roll Concentrate	0.500Kg
Water	1.125Kg
Soy Milk	3 tbsp
Poppy Seeds	

**Method:**

1. To make the puff pastry mix the flour, salt, margarine and water together to form a dough, mix for 10 minutes on 2<sup>nd</sup> speed
2. After mixing allow to rest for 10 minutes
3. Pin the dough out to a rectangle, cover half with the Crispuff Pastry Margarine, fold over the remaining dough
4. Proceed to give it two half turns. Cover and rest for 20 minutes
5. Give it a further two half turns, cover and rest for 20 minutes
6. Give it a final half turn, set aside
7. Preheat the oven to 200°C

8. For the filling, finely chop the apples and onions
9. Sauté the apples, onions, sugar, mustard and fennel seeds until caramelised
10. Add the sausage roll concentrate and water to a mixer and mix on slow for 1 minute
11. Add the apple and onion mixture to the sausage roll concentrate and mix
12. Once combined add the sausage mixture to a piping bag and pipe onto the middle of the puff pastry, brush soy milk on the puff pastry to help seal, cut into 6cm x 4cm
13. Brush with soy milk on top and sprinkle poppy seeds on top
14. Bake in the oven for 30 minutes

