

Vegetable Rolls

Season: Autumn

Type: Main

Serves: 36 tastings

From the garden: Pumpkin, onion & egg



Equipment:	Ingredients:
<p>Large bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Grater x 2 Baking paper Baking trays x 2 Serving plate x 5 Red ramekin x 5</p>	<p>1 piece pre-cut pumpkin (~250g, skin-off, grated) 2 onions (finely chopped) 1 ½ cups cottage cheese 3 eggs 1 ½ tablespoons soy sauce 1 ½ tablespoons tomato sauce 1 ½ cup oats ¾ cup breadcrumbs 1 teaspoon salt 10 grinds of pepper</p> <p>4 ½ sheets puff pastry</p> <p>2 tablespoons tomato sauce in each red ramekin for serving.</p>

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix evenly all ingredients except pastry in a large bowl.
4. Divide mixture into 9 portions.
5. Cut one pastry sheet in half, place one portion of the mixture in the middle of each half of the pastry, working it into a long sausage.
6. Roll the pastry over the mixture to meet the other edge and overlap about 1cm.
7. Repeat with remaining pastry and mixture.
8. Cut each roll into 4 pieces.
9. Place on lined baking trays and bake for 20 minutes, or until pastry is golden brown.
10. Distribute equally into 5 serving plates and serve with tomato sauce.