

Chicory Sausage Rolls

Ingredients:

4 sheets of ready rolled Puff Pastry

Filling:

1 cup (250 gm) Ricotta Cheese

½ cup Parmesan Cheese

1 Large Free Range Egg

1 Free Range Egg yolk

1 cup cooked and chopped Chicory or Endive

Salt

Pepper

Nutmeg

Method:

1. Cook chicory or endive well then chop finely – 1 cup.
2. Combine ½ cup of parmesan with the chicory, ricotta, egg and pinches of salt, pepper and nutmeg in a bowl and mix well.
3. Cut each of the 4 sheets of pastry in half.
4. Place the chicory mixture along the edge of pastry and roll up.
5. Brush with egg yolk.
6. Bake in a hot oven for 20 – 30 mins or until golden brown.

Note: Chicory can be replaced with any of the following:

Endive

Silverbeet

Tatsoi

English Spinach

Lettuce

Mizuna

Chard

Kale

Mustard Greens

Collards

Broccoli

Bok Choy

Chinese Cabbage

Beetroot tops

Water Spinach

Pak Choy