



Lentil Rolls



- 5 Cups cooked Burrum Biodynamics whole Red lentils
- 2 onions, grated
- 2 carrots, grated
- 1 zucchini or potato, grated
- 1 garlic clove, crushed
- 1 tbsp curry powder
- 6 slices wholemeal bread, crumbed
- 6 puff pastry sheets

Prepare lentils then rinse thoroughly. Mash cooked lentils with potato masher. Grate vegetables and squeeze out excess moisture. Mix vegetables, curry powder and garlic with the breadcrumbs, then add mashed lentils.

Halve each pastry sheet with a knife. Using hands, form 12 long sausages and place them on each of the 12 pastry halves. Fold pastry around mixture to form a roll. Place on tray and brush pastry top with egg yolk to give a golden finish. Bake for 30 minutes on 180 degrees.