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NATIONAL HISTORIC SITE OF CANADA

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Red Lentil Roll

12 tea portions

Ingredients	Metric	US
Red lentils	145 grams	3/4 cup
Vegan cheddar cheese	80 grams	1/3 cup
Red peppers	130 grams	2/3 cup
Garlic, puréed	7 grams	1 1/2 tsp
Thyme frozen	5 grams	1 tsp
Panko breadcrumbs	22 grams	4 tsp
Smoked paprika	6 grams	1 tsp
Fennel seed	8 grams	1 1/2 tsp
Kosher salt	4 grams	1 tsp
Ground black pepper	2 grams	1/2 tsp
Lemon	1/2	1/2
Fresh parsley (chopped finely)	1 sprig	1 sprig
Puff pastry (12x 18in)	1/2 sheet	1/2 sheet



photo credit: thebusybaker

Filling:

- Cook lentils according to instructions on package.
- Mix all the ingredients by hand, making sure everything is well combined.
- Cook off a small sample to check for seasoning, adjust salt and pepper accordingly.
- To form the sausage roll centre (log), lay out a large length of cellophane and place the filling along the length of it. Form the filling into a log (rolling it "sushi-style", using the cellophane in place of the sushi matt as a brace for the filling to be formed), then freeze in the cellophane. When frozen, remove the cellophane to leave a formed log of filling.

Method:

- Roll out pastry dough, and brush with an olive oil on the outer pastry edge where the seams will meet. Place frozen formed log in the centre of the rolled out dough; then roll pastry around the log. Cut into desired lengths. Brush outside of formed logs with more olive oil.
- Let sit at room temperature for 20 – 30 minutes.
- Bake at 375° F for 20 minutes.
- Remove from bake sheet and let rest on paper towel to absorb any additional moisture.
- The sausage rolls can be baked the day before and reheated.
- Makes approximately 12 tea size sausage rolls.