Ingredients

- 1/2 cup Mixed Nuts
- 2 slices of stale Whole Grain Bread
- 2 Springs of Thyme, stems removed
- 1 teaspoon Dried Sage
- 1/2 teaspoon Fennel Seeds
- 2 Tablespoon Dried Cranberries
- 1 small Onion, diced
- 1 teaspoon Minced Garlic
- 350g/10 ounces firm tofu
- 1 tsp Sweet Paprika
- 1 tsp smoked paprika
- 2 1/2 tbsp Tamari/ Soy Sauce
- 2 Tbsp Aquafaba
- 1 tsp Sriracha
- Salt/Pepper to taste
- 3 sheets of ready rolled Puff Pastry (8 inch square)
- Tomato Chutney (optional)
- Sesame Seeds, for sprinkling

Instructions

- Preheat oven to 190 degrees celsius and line a large baking sheet with non-stick parchment
- In a food processor, combined mixed nuts, bread, thyme, sage, fennel seeds and cranberries. Process until it forms a fine crumb
- Add onion, garlic, tofu, both paprikas, tamari, aquafaba and siracha to the food processor. Process again until you get a smooth, sausage meat like mixture. Taste for seasonings and add salt and black pepper as needed.
- Cut each 8 inch square of puff pastry into 4 smaller squares (total 12)
- Place some of the sausage mixture onto the first third of each square, and brush on a little tomato chutney if using. Roll up! Sausage Roll Style!
- Cut each sausage roll into two, to form 2 smaller rolls. Place them on a baking tray, seam side down
- Sprinkle the tops of each sausage roll with sesame seeds and pop into the oven to bake for 20-25 minutes, until golden and puffy.
- Serve warm with tomato sauce