



## VEGETABLE PASTRY ROLL



**SERVINGS:**  
4 CHILDREN



**TIME:**  
45 MINS



**DIFFICULTY:**  
EASY



**COST:**  
££££

### Ingredients:

- 1 puffy pastry roll
- 1/2 head of broccoli
- 1/2 sweet potato, chopped
- 1/2 cup of sweetcorn
- 1/2 cup of breadcrumbs
- 1 cup of grated cheese
- 1 egg
- 2 tsp mixed herbs
- 1 tsp garlic powder
- 1 tsp paprika
- Splash of milk to brush the pastry

### Method:

1. Preheat the oven to 200c/ 180c fan/ gas 6, and line a baking tray with parchment paper
2. Steam/boil the vegetables & sweet potato and once ready allow to cool
3. Pop the vegetables, breadcrumbs, eggs, herbs and half of the cheese in a food processor and blitz until combined
4. Roll out the pastry and layer the mixture over the right hand side, length ways. Sprinkle the remaining cheese on top
5. Brush the edges of the pastry with the milk, fold over the left hand side so it's on top of the filling, press the edges to seal the pastry
6. Brush the pastry with milk, bake for 20-25 minutes until golden.