



CHEDDAR & MORTADELLA PUFF PASTRY SLICE

Prep. time 10-15 minutes | Cooking time 30 minutes | Serves 4

A crispy, flaky puff pastry vegan recipe suitable for all vegans, vegetarians and those with special dietary needs. Our Cheddar & Mortadella puff pastry slices are guaranteed to please and use some of our more popular Sheese products for that tasty, guilt free pleasure our vegan recipes offer!

Ingredients

1 x 200g packet of Mature Cheddar Style Sheese Slices
425g puff pastry (block or sheet)
180g vegan sausage, Mortadella style
2 red onions
10-15 tablespoons Passata
Salt and pepper to taste
Fresh basil to garnish



Cooking Method

Preparation

Finely slice the onions

Slice the Mortadella

Roll out the pastry on a floured work surface into a rectangle shape

Method

Preheat oven to 180°C

Place the pastry onto a baking sheet lined with greaseproof paper.

With a spoon, spread the passata evenly across the pastry leaving a $\frac{3}{4}$ inch gap at the edges so they rise.

Sprinkle the sliced onion and mortadella slices over the passata and place on the middle shelf of the oven.

Bake for 15 minutes then remove from the oven, top evenly with the sheese slices and return to the oven for 5 more minutes until the sheese has melted.

Remove from oven garnish with a few basil leaves and serve hot with salad.