

Spicy Puff Pastry Rolls

For 1 tray each (yields about 25 rolls)



Ingredients

- for each type: fresh or deep-frozen vegan puff pastry:
 - 1 roll (e.g. *Frischer Blätterteig* *Wonnemeyer Feinkost* [Aldi](#)
Fabulo Blätterteig *Netto*
Blätterteig für Herzhaftes und Süßes *Belbake* [Lidl](#)
Frischer Blätterteig *Henglein* [Marktkauf](#) and [K + K](#)
Blätterteig from *TIP* at [real](#)
Frischer Blätterteig *real* [real](#)
Frischer Blätterteig *Gut & Günstig* [Edeka](#)
- or
- 2 packages of 6 slices each
(e.g. *Blätterteig Vollkorn vegan* (whole wheat) or *Blätterteig Dinkel* (spelt) from *moim* at [organic food shops](#))

Filling 1

- 200g smoked tofu
- 100g tomato puree
- 50g plant-based cream (soya, spelt, or rice cream)
- ½ tsp basil, dried
- ½ tsp oregano, dried
- ½ tsp thyme, dried
- ¼ tsp herb salt
- ¼ tsp black pepper, freshly ground

Filling 2

- 200g basil tofu
(e.g. *Tofu Basilico* from *Taifun*, available in organic food shops or health food shops ('Reformhaus'), *Tofu Basilikum* from *Tukan*, available at *Edeka* and *Globus*, *Basilikum Tofu* from *Alnatura* at *Globus*)
- 30g green vegan pesto from a jar
(e.g. *Pesto Basilico* from *Alnatura*, available at *dm*, or *Pesto Verde* from *Sacha Italia* at *Globus*)
- 50g plant-based cream (soya, spelt, or rice cream)
- ¼ tsp herb salt
- ¼ tsp black pepper, freshly ground

Method

- Preheat oven to 200°C upper and lower heat.
- Each filling is more or less prepared the same way. Grind the tofu on a coarse grater, mix with the other ingredients in a mixing bowl and spread the mixture on the puff pastry, leaving a bit of space on the margins and about 5cm on the side used for rolling up.
- Roll up, cut off 1cm thick slices (easiest done with a serrated knife), place the slices on a baking tray lined with parchment/waxed paper and bake for about 20 minutes.
- Depending on what side you roll up the puff pastry from you will either get more small or fewer bigger rolls.

Based on <http://vegangeriessen.blogspot.de/2013/03/pikante-blatterteig-schnecken.html>