

Sausage Rolls with Home Made Carrot and Coriander Soup

Linda McCartney

Method

A tasty soup makes a great addition to freshly baked sausage rolls.

While the sausage rolls are baking, make this delicious simple soup. For extra crunch sprinkle the rolls with a mix of seeds when you glaze them.

Take 4 medium carrots, peel and slice. Peel and chop 1 small onion and crush 1 garlic clove. Heat 1 tbsp. extra virgin olive oil in a saucepan and add the onion and garlic. Cook gently for 5 mins. until softened, add carrots and 1/2 litre vegetable stock or water. Bring to the boil, cover and simmer gently for 15 mins. or until carrots are tender.

Puree in liquidiser or with hand held blender, add a handful of roughly chopped coriander and ground black pepper to taste. Heat through gently and serve with crispy sausage rolls. Oh yes!