



## Puff Pastry Swizzlers

**prep and cooking:** 20mins

**makes:** as many as you like depending on thickness

### you need...

500g vegan puff pastry, rolled into a rectangle approx. 4mm thick  
200g grated cheese/vegan cheese  
1tbsp wholegrain mustard  
80ml dairy free milk of your choice  
preheat oven to 180°C

### how to...

1. Preheat oven to 180 °C
2. mix the mustard and dairy free milk together with a pinch of black pepper and a small pinch of chilli powder
3. Sprinkle over the cheese
4. Using a pastry brush, wet the pastry with the milk and mustard mix, sprinkle over the cheese.
5. Using a pizza cutter cut the pastry into strips and twist 3 times.
6. Place on a lined baking tray leaving room for them to puff up during cooking. Cook until golden, for approx. 10/15 mins

### TIP:

Replace the puff with a homemade short crust option. Rub together 50g vegan spread and 100g plain flour in a bowl. Add the cheese, chilli powder, mustard and season with salt and pepper like before then work into a dough. Roll out onto a lightly floured surface; don't worry about the edges being perfectly straight, it adds to the rustic charm and repeat steps 5 & 6.



## Rice Crispy Nests with vegan marshmallows & jelly eggs

**prep and cooking:** 10mins

**makes:** approx. 24

### you need...

25g vegan spread  
4 tbsp golden syrup  
200g rice krispies  
1tsp vanilla essence  
1 put mini vegan jelly Easter eggs and mini vegan marshmallows

### how to...

1. In a saucepan melt the spread, the golden syrup and vanilla essence (if you wanted to add vegan marshmallows at this stage you can for extra gooeyness).
2. Warm up all the ingredients then take off the heat and stir in the rice krispies.
3. Line muffin tins with a pretty paper cupcake case, spoon the mixture into the tins; making an indent in the middle for the eggs.
4. Leave to chill in the fridge then fill with mini vegan jelly eggs, marshmallows or chocolate eggs – or all three!





## Build-your-own Easter Burger

**prep and cooking:** 20mins

**makes:** approx. 4 (but depending on thickness can be more)

### you need...

4 vegan bread buns for burgers  
2 ripe tomatoes  
2 large sweet gherkins  
25g each of black and white quinoa, cooked and drained  
2 medium-sized floury potatoes, peeled and cooked  
1 onion, peeled and chopped  
15ml vegetable oil  
1tbsp bunch freshly mixed herbs (thyme, parsley, rosemary, sage)  
20g cornflour  
pinch salt & pepper  
10g ground madras curry powder  
5g vegetable stock powder

### how to...

1. Heat up the oil in a large sauté pan and soften the chopped onion and put into a large bowl.
2. Add the cooked quinoa grains and add the diced potato.
3. Chop the herbs finely and add the remaining ingredients, mix everything well and work into a firm dough.
4. Form the dough into burgers or balls and press flat gently. Put the burgers on a baking sheet covered with baking paper and bake in the preheated oven at 180°C for 15–20 minutes.
5. Slice the gherkins and tomatoes into slices and cut the burger bread in half and warm through under the grill.
6. Place the tomato on the bottom of the bun, top with the quinoa burger, the gherkins and finally a good scoop of slaw, pop on the bun and put a pick in it to hold it all together



## Fresh Spring Slaw

**prep and cooking:** 15mins

**makes:** a bowlful

### you need...

1/4 small white and red cabbage, finely shredded  
1/4 red onion, leave whole  
3 tblsp dairy free yoghurt, low fat if possible  
1 tsp wholegrain mustard  
1 tbsp chives, chopped

### how to...

Mix up all the Slaw ingredients in a big bowl and chill in the fridge

### TIP:

Spring slaw works perfectly with our Potato and Quinoa burgers, but can also be put in sandwiches or wraps, with salads or as a side at a barbecue!





## Rosemary & Lemon Cookies

**prep and cooking:** 20mins

**makes:** approx. 18

### you need...

500g plain flour  
300g icing sugar  
1tsp fine sea salt  
1tbsp fresh rosemary, chopped  
200ml good quality extra virgin olive oil  
Zest of 2 unwaxed lemons

### how to...

1. Preheat the oven to 160°C
2. In a large bowl, mix the flour, icing sugar, sea salt, rosemary and lemon zest until combined
3. Pour in the olive oil and combine with your hands
4. Push the dough into a baking tray and level until even.
5. Prick with a fork and bake in the oven for 20 minutes, until the top is just golden.
6. Cut into even fingers whilst still warm and allow to cool and harden before serving.

### TIP:

To make Easter cookies follow steps 1 -3 then press the dough out onto a sheet of baking parchment placed on a baking sheet. Cut out the shapes with a cookie cutter and gently peel away the excess but careful not to move the cookies as they are delicate. Repress the remaining dough flat and cut out more shapes, peeling the excess away each time. Chill for 30mins then cook in a preheated oven until slightly golden and decorate



## Lemon Sugar Cookies

**prep and cooking:** 20mins

**makes:** as many as you like depending on thickness

### you need...

1.5 cups caster sugar  
1 cup vegan margarine  
1/4 cup dairy free milk  
1 tsp vanilla essence  
zest of 1/2 lemon  
2.5 cups plain flour  
2tbsp cornstarch  
1 tsp baking soda  
1tsp cream of tartar

*For the icing:* 4 cups icing sugar  
4 tbsp vanilla dairy free milk  
1/2 tsp lemon juice

### how to...

1. Preheat oven to 160°C
2. Mix the sugar, margarine, dairy free milk, lemon zest and vanilla together until fluffy then stir in the dry ingredients.
3. Mix until a smooth dough is formed
4. Cover and chill in the fridge for a couple of hours
5. Roll out onto a floured surface and using cookie cutters cut out as many cookies as you can.
6. Use the trimmings too by pressing together and re rolling
7. Place all the cookies on a lined baking tray and bake until slightly golden. Allow to cool before decorating.
8. Mix the icing ingredients together and drizzle over the cookies or use coloured fondant icing to make Easter gifts.

