

Vegan Puff Pastry Pizza Pockets



Ingredients

- 1 sheet of vegan puff pastry
 - Tomato paste (or pizza sauce of your choice)
 - Vegan cheese (shredded or diced)
 - Your preferred vegan fillings (e.g., sautéed mushrooms, vegan ham, onions, olives, or plant-based sausage)
 - Optional: Herbs and spices for added flavour (oregano, basil, garlic powder, red pepper flakes)
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Method

- Preheat your oven to 190°C and line an oven tray with parchment paper.
- Roll out your vegan puff pastry sheet, and cut it into two equal sized rectangles.
- On one half of each pastry rectangle, add a spoonful of tomato paste, followed by your choice of vegan cheese and fillings. Be generous but not excessive; you'll need to fold the other half over.
- Fold the other half of the pastry over the fillings to create a pocket. Seal the edges by pressing them down with a fork.
- For extra flavour, sprinkle herbs and spices like oregano, basil, garlic powder, or red pepper flakes on top of your vegan pizza pockets.
- Place your assembled pockets on a baking sheet lined with parchment paper and bake them in your preheated oven. Depending on the pastry's instructions, this should take about 15-20 minutes. Keep an eye on them and remove when they're delightfully golden brown and puffed up.
- Let your vegan puff pastry pizza pockets cool for a few minutes before indulging. The combination of flaky pastry, savoury fillings, and aromatic spices is a true celebration of flavours.

