

Maureen's Sausage Pie

200g Puff Pastry
200g Sausagemeat
2 Large tomatoes – sliced
2 Hard boiled Eggs - sliced
S&P
Flour for rolling
Egg or milk for glazing

Method

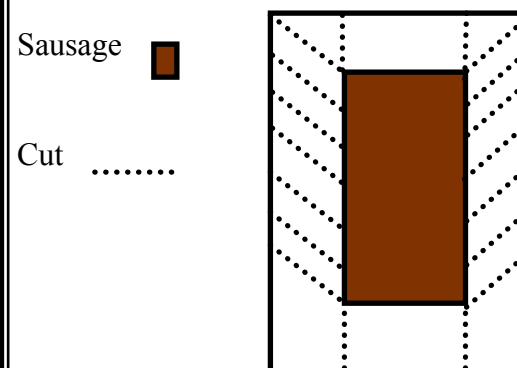
1. Divide the pastry into 2
 2. Roll 1 piece of the pastry into a circle and line a flan dish
 3. Divide the sausagemeat into 3 and using flour roll each piece into a circle as big as the flan dish
 4. Place one circle into the base of the flan dish and cover with sliced egg.
 5. Place the 2nd circle of sausagemeat over the egg and cover with tomatoes.
 6. Cover with the final piece of sausagemeat.
 7. Wet the edge of the pastry
 8. Roll out 2nd piece of pastry and cover the filling.
 9. Trim the excess pastry and glaze with egg or milk.
 10. Bake - Gas 7, 220 °C for 25 mins
 11. Can be eaten hot or cold
- NB you can add sauted onion or chopped apple to the sausagemeat

Sausage Plait

200g Puff Pastry
200g Sausagemeat
1 Onion - finely chopped
1 Tsp mixed herbs
S&P
Flour for rolling
Egg or milk for glazing

Method

1. Roll out the pastry into a rectangle approx. 35cm x 30cm



2. Mix the sausagemeat, onion, mixed herbs, salt & pepper together and place in the centre of the pastry.
3. Fold the top & bottom pieces of pastry over the sausagemeat and wet the top of each. Wet the strips of pastry, then fold them over the sausagemeat from left then right all the way down the plait tucking any excess pastry underneath.
4. Glaze with egg or milk.
5. Bake - Gas 7, 220 °C for 25 mins until the pastry is golden brown.
6. Cover the plait loosely with foil and cook for a further 20 mins to cook the sausagemeat.
7. Can be eaten hot or cold