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Sausage plait individual sausage plaits.

Pastry

50g butter or block margarine

pinch salt

100g plain flour

1 or 2 tbsp cold water

In a bowl rub the butter into the flour and salt using the tips of your fingertips.

When the mixture resembles breadcrumbs use a round ended knife to stir in the water a little at a time.

Use your hands to bring the pastry together into a ball, wrap in cling film and rest in the fridge for 30 minutes.

Filling

1 sausages, skinned

1 tsp Mustard (optional)

A handful of chopped apple/dried

A little beaten egg

apricots/stuffing mix (optional)

Preheat the oven to 200C. Lightly brush baking sheet with oil or line with baking paper.

In a bowl place the sausage meat and apple/apricots/stuffing mix if using. Use your hands to combine but don't reduce to a mush - you want the texture of the ingredients to remain.

Take the rested pastry from the fridge and roll out to 3-4mm thick.

Spread the mustard down the centre of each piece. Take the sausage meat mixture and lay on top of the mustard.

Make diagonal cuts in the pastry, overlap on the top of the mixture like a plait and place on a baking sheet.

Brush liberally with egg wash.

Bake for 20 minutes until golden brown.