



Ingredients

450g/1lb good quality sausages, skinned

225g/8oz Bramley apples, peeled, cored and chopped

2 tbsp snipped fresh sage or 2 tsp dried sage

Flour for dusting

1 (375g) pack ready rolled puff pastry

1 beaten egg to glaze

Black Pepper

Method:-

Preheat the oven to 220oC/Fan 200oC/425oF/Gas Mark 7.

Mix the sausage meat with the apples and sage. Season with ground black pepper.

Unroll the pastry and place on a large baking sheet. Lay the sausage mixture down the centre of the pastry, shaping it into a fat sausage. Use a knife to make 1¼cm/½in wide and 5cm/2in long cuts at 45o angle, down either side of the sausage.

Brush the edges with beaten egg, fold the two ends of pastry over the sausage then weave the cut edges together, overlapping each side to make a plaited pattern. Brush with more egg and bake for

25mins or until golden and crisp. Cool for 5 mins on baking sheet before transferring to a serving plate. Serve warm or cold in slices.