

## Sausage or Vegetable Plait (TUDOR PIES)

Preparation time: 10-15 minutes

Cooking time: 20 - 25 minutes

Serves: 6

### What you need

1 rectangle pastry

1 small piece onion, diced.

Fresh Thyme Sprig

25g pork sausage meat

1 egg beaten/milk for brushing and gluing

500g of Assorted vegetables (VEGGIE VERSION)

**NB: If not eaten straight away allow to cool (no longer than 90 mins) then place in the fridge and eat within 1 day if using meat.**

### What You Do

1. Heat the oven to 200c (180c Fan)/350F/Gas mark 6
2. Unroll the pastry and cut a rectangle. One sheet will make 6 pies. Place on greaseproof paper. Top with the onion mixture.
3. Mix sausage meat with fresh thyme leaves and chopped onion.
4. With the fork lay sausage mixture on middle of pastry and brush edges with egg and then fold over using the paper and glue lightly and seal. Crimp edges with fork.
5. Place on a baking sheet make a hole in top and brush with egg.
6. Bake for 15-20 mins until golden brown.

**\* Please see back of recipe for allergen content**

