



Teresa's Tasty Sausage Plait



In the Inglis House we have been looking at things to do and found this recipe and thought we would share it with you.

Ingredients

18 Skinless thing sausages

340g Puff pastry

Salt and Pepper

1tsp Mixed Herbs

½tsp Paprika

1 Egg

Don't forget to share your creations using the hashtag #ACMLDCreation

1. Mix sausages, salt, pepper, herbs and paprika in a bowl and put to one side.
2. Roll put pastry into a square or oblong
3. Put sausage mix down the middle of the pastry
4. Score down the remaining sides of the pastry in a diagonal cut
5. The carefully fold over the meat in a plait type fashion
6. Brush with a beaten egg and put in the oven
7. 175c for 30-40mins until golden brown
8. Then serve with salad for a tasty lunch



Enjoy & Stay Safe
Darren
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