

## SAUSAGE BAKE

200g sausage meat  
3 Spring onions  
2 sprigs sage, leaves only (or you can use parsley)  
100g cheddar roughly grated  
Salt and pepper  
½ pack puff pastry  
1 egg, whisked

### **Method:**

1. Preheat oven to 200 degrees C/Gas 6 Lightly Grease baking tray.
2. Place the sausage meat in a bowl. Add the spring onions. Holding the sage over the bowl, snip it into small pieces. Add the cheddar into the bowl, season and mix everything together really well using your hands!
3. Cut the pastry in half. Roll both pieces into equal rectangles, about the size of an A4 piece of paper. Brush around the edges of one piece with egg then spread on the sausage meat leaving a border of a couple of centimetres. Gently fold the other piece in half then make cuts across the fold 2 cm apart from one another, leaving a border of about 3cm.
4. Lay the pastry over the sausage meat and press the edges down really well.
5. Brush with egg to glaze and bake for about 30 minutes. Serve with some green vegetables and some gravy.

