

One of our lovingly created Kindred Recipes!

Sausage / Cheese Plait

Ingredients

(Based on Family of 4)

- ✓ 200g Sausage meat / cheese
- ✓ 2 Sheets puff pastry
- ✓ 1 Beaten egg or milk

Method

- ✓ Preheat the oven to 200 degrees.
- ✓ Lay the puff pastry sheet (portrait way round) and place the sausage meat or cheese down the centre third of each one.
- ✓ Make equal horizontal cuts at the side of your filling.
- ✓ Brush the pastry with beaten egg or milk and bring the strips into the centre from alternate sides (as if doing a plait) to cover your filling.
- ✓ Brush the top with beaten egg or milk and place on a baking tray lined with baking parchment.
- ✓ Bake in the oven for 30-40 minutes until golden brown and piping hot in the centre.
- ✓ Cut into equal slices, serve and enjoy!