



## Sausage & Bacon Pasties

Makes 6

### Pastry

300g flour (I used ½ & ½ plain and wholemeal)

150g butter

Salt & pepper

Water to bind

1. Rub the butter into the flour with a pinch of salt and a grind of black pepper.
2. Add cold water a little at a time, mixing with a knife until the pastry comes together and forms a dough.
3. Form into a flat disk and refrigerate for 20 mins.

### Filling

4 pork sausages

2 rashers streaky bacon

1 onion

1 potato

½ small fennel bulb

2 small carrots

½ stick celery

Handful of mixed herbs (I used parsley & thyme), chopped

2 tbsp milk

Sprinkle of sesame seeds (optional)



### Hints, Tips and Adaptations

*Freezable*

*Try using beef, lamb, pork or chicken*

*Make vegetarian versions with a mixture of vegetables and beans.*

1. Pre heat the oven to 200C/400F/Gas6
2. Chop the onion, potato, fennel, carrots & celery into approx. 5mm dice
3. Chop the bacon into small pieces, remove the skins from the sausages and pinch into small pieces
4. Mix everything together with a good grinding of black pepper and a little salt.
5. Divide the pastry into 6 pieces and roll out thinly. Cut into 19cm rounds & re roll the scraps into the next circle.
6. Divide the filling between each piece of pastry, use a little water to dab around the edges of the circles, then fold the pastry over the filling to make a half moon parcel. Press the edges of the pastry together, then fold the edge over to make a rope like seam.
7. Brush with milk and sprinkle over the sesame seeds if using.
8. Bake in the oven for 15 mins at 200C, then reduce the oven to 180C/350F/Gas4 and cook for a further 40 mins.
9. Eat warm or cold.

