

INGREDIENTS:

500g sausage meat
1 pack puff pastry
2 tablespoons French mustard
2 tablespoon herbes de Provence
2 beaten eggs
20 grindings black pepper
2 teaspoons salt

TIME: 60 mins

SERVING: 4 people



Place the sausage meat into a large bowl, add the herbs, pepper and salt and mix well. Refrigerate for an hour to allow the flavours to develop then divide into six equal-sized balls. Cut the puff pastry block in half. Place one piece on a well-floured surface and roll out until very thin to form a rectangle 18 inches by 12. Spread one tablespoon of mustard all over it using a small palette knife. With the longest side facing you cut into three strips four inches wide and 18 inches long. Using well-floured hands form one of the pastry balls into a long, thin roll, place on the top edge of the furthest pastry strip, roll the pastry over to enclose and pinch together to seal. Repeat the process with the other two strips. Place the rolls close together, brush with beaten egg then using a very sharp knife cut into one-inch segments. Transfer to a baking sheet and repeat the process with the rest of the pastry and sausage meat. Bake for 15-20 minutes in an oven pre-heated to 190C gas mark 5 and turn onto a wire rack to cool.

Variations: Omit the mustard and herbs and mix a heaped tablespoon of Cajun spice into the sausage meat. Flavour the sausage meat with two tablespoons tomato puree and two tablespoons dried oregano. Flavour the sausage meat with two teaspoons chilli powder and a tablespoon of mild paprika. Flavour the sausage meat with a tablespoon of Madras curry powder and two tablespoons of smooth mango chutney.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: