

# Norse Munch!

## Sausage and Herb Plait

The classic picnic roll for any occasion

Portions 8

### Ingredients

680g	Sausagemeat
75g	Onions – diced
1 tbsp	Oil
Handful	Mixed herbs – chopped finely
1	Egg
1 pack	Puff Pastry - thawed

### Method

1. Lightly fry the onions.
2. Mix the onions with the herbs and sausagemeat.
3. Roll out the pastry and cut.
4. Place the meat mixture into the centre of the pastry in a lined tin.
5. Plait the pastry.
6. Brush the pastry with egg and bake in a slow oven until golden brown.
7. Decorate with a sprinkle of herb and serve.

Try with mash and beans – the family will love it

