

Sausage and Apple Pie

This recipe serves 6-8 so you can reduce the quantities accordingly to make a smaller pie. Ready-bought puff pastry is fine to use, and a tablespoon of dried sage is perfect if you don't have fresh. This pie can be eaten hot or cold – so if cooking for two you could make the said amounts for dinner and then enjoy it cold the following day for your lunch.

Ingredients

- 450g or 1lb pork sausage meat
- 2 tbsp fresh sage chopped or 1 tbsp dried sage
- 1 large Cox or similar sharp-flavoured eating apples, peeled and thinly sliced
- Sea salt, black pepper
- Nutmeg (optional)
- 450g/1lb puff pastry
- Beaten egg for glaze



Method

Preheat the oven to 220 C or Gas 7. Roll out half the pastry and use it to line a 23cm/9in pie plate. Place a layer of half the sausage meat mixed with the chopped sage over the pastry base. Cover with the thinly sliced apples. Season well, then top with the rest of the sausage meat mixture. Roll out the rest of the pastry and cover the pie, brushing the edges of the base with the beaten egg before sticking and crimping the crust to them. Cut a cross through the centre of the pastry so the steam can escape while cooking. Put the pie in the fridge for half an hour. Brush the pie with beaten egg and put in the oven on a heated baking tray for 15 minutes. Turn the heat down to 180 C or Gas 4 and cook for a further 30-40 minutes until puffed up and golden. Use a skewer to check the apple is cooked through. Leave for 10 minutes before serving.