

Simmonds Tyres

BRIDGESTONE



SPICY CHORIZO SAUSAGE PIE

In my very first Annabel Langbein book (I have a fair collection of them now); there is a recipe for Spicy Chorizo Sausage Pie. I used to make it regularly before we had the kids, but now they are older and can handle a bit of spice, I have rediscovered it and I get requests for it all the time!

Very simple to make and so tasty, either hot or cold, for lunch. Alternatively serve it for dinner with boiled new potatoes and a green salad, and some Branston pickle on the side! Enjoy.

Serves 6.

Ingredients

300g lean pork, minced
100g sausage meat
50g hottest salami, diced into 0.5cm cubes
1 tsp salt
1 tsp chilli paste
1 tsp dried oregano (1 tbsp fresh)
2 tsp crushed garlic
½ cup finely chopped parsley
2 gherkins, finely diced
½ tsp black pepper
2 sheets puff pastry

Method

Lay one sheet of pastry on a floured baking tray.

Place all the filling ingredients in a bowl and use hands to mix evenly.



Spread the filling over the pastry base, leaving a 3cm ring around the edge uncovered.

Brush the rim with egg wash (1 egg beaten with 1 tbsp water) and then top with the other sheet of pastry, pressing firmly and stretching where necessary to neatly cover the base. Press edges lightly with a fork. Stick on pastry shapes with a little egg wash and then brush all over with egg wash to glaze.

Bake at 200 deg Celsius for 10 minutes, then reduce heat to 180 deg C and bake a further 30 minutes, until crisp, puffed and golden.

Serve warm or cold, cut into slices.