



## Pork and cranberry plait

### Ingredients:

- 350g sausage meat
- 1 onion finely chopped
- 1 small red pepper, finely chopped
- 5 mushrooms, washed, finely chopped
- 320g sheet of ready rolled puff pastry
- 4 tbsp cranberry sauce
- Water to glaze



### How to make it:

1. Place the sausagemeat in a mixing bowl. Add all the chopped vegetables and combine well.
2. Cut the pastry sheet in half lengthways. Spoon a little cranberry sauce along the length of the pastry. Shape half the meat mixture into one long sausage and place in the middle of one piece of the pastry.
3. Cut the pastry following the picture below, and fold over alternate sides, seal with a little brush of water.
4. Press the pastry together with a fork to seal.
5. Place on a lightly greased baking sheet.
6. Bake for 25 minutes until golden. Serve warm or cold.
7. Post photos of your creations to our Facebook page @MyMansfieldUK.