



Porky Puffs

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12 (cupcake size):

2 pork sausages, deskinning
4 bacon rashers, finely diced
100g apple, deskinning and finely diced
50g red onion, finely diced
2 tbsp frozen peas
3 tsp wholegrain mustard
Some milk to glaze
300g puff pastry (follow my Quick Puff Pastry recipe if you wish to make your own)

Instructions

- 1) Roll out the pastry to a large rectangle of 3mm thickness. Cut into 12 squares to line a cupcake tray. Score a light circle around the base of each 'cup'. Chill for 20 minutes.
 - 2) Mix the sausagemeat with the bacon, apple, onion, peas and mustard, making sure the mustard is well mixed through.
 - 3) Preheat the oven to 190 degrees C. Brush the chilled pastry squares with a little milk, then spoon in the filling.
 - 4) Bake for about 20 minutes until cooked through and the pastry is puffed and golden.
-