



## Porky Puffs

NIBBLEDISH CONTRIBUTOR

### Ingredients

Makes 12 (cupcake size):

2 pork sausages, deskinced  
4 bacon rashers, finely diced  
100g apple, deskinced 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.
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