



ASIAN-INSPIRED SAUSAGE ROLLS

INGREDIENTS

FILLING

Mix all ingredients well and set aside.

2 cups fresh breadcrumbs/rolled oats
 500 g chicken mince
 500 g pork/lamb mince
 2 eggs
 2 zucchinis, finely grated
 2 carrots finely grated
 1/2 cup fresh coriander chopped
 1/2 cup fresh parsley, chopped
 1 packet Spring Onion Soup
 splash of soy sauce

PASTRY

8 sheets puff pastry
 beaten egg to glaze
 sesame seeds to sprinkle on top

METHOD

1. Line 2 large baking trays with baking paper.
2. Heat oven to 200C.
3. Separate pastry sheets onto board.
4. Cut each sheet in half horizontally, working quickly to keep pastry cool.
5. Roll meat mixture about 2 cm high along the centre of each pastry sheet.
6. Brush both edges of pastry with beaten egg.
7. Roll pastry from nearest edge and press onto opposite edge.
8. Press to seal.
9. Repeat with each sheet.
10. Cut into required lengths.
11. Slash tops 2-3 times.
12. Brush with beaten egg and dust with sesame seeds.
13. Bake 25-30 mins.
14. Serve with sweet chilli or soy sauce.



FIDGET PIE

'Household Lore' contains a traditional English recipe for a hearty 'Fidget Pie' also known as 'Shropshire Pie'. The recipe is written in the delightfully vague style of an experienced country cook. We have updated it and given more specific instructions.

INGREDIENTS

450 g potatoes, whole and unpeeled
 2 onions, finely sliced
 300 g thick-cut bacon, chopped finely
 3 cups cooking apples, peeled, cored and sliced thinly
 1/2 cup butter
 salt
 freshly ground black pepper
 2-3 tablespoons soft brown sugar
 1/4 cup cold chicken stock or flat dry cider (just enough to create steam)
 300 g shortcrust pastry
 egg wash for pastry edges and top

METHOD

1. Pre-heat oven to 190C.
2. Pierce and microwave whole potatoes until just tender.
3. Slice cooled potato to 1/2 cm rounds.
4. Fry onion in butter until soft but not brown.
5. Fry bacon until sealed.
6. Fill a deep pie dish with layers of potato, onion, bacon and apples in that order, seasoning layers with salt, pepper and a sprinkle of sugar.
7. Add stock/flat cider to come about 1 cm up the side of the dish.
8. Press contents down firmly into dish.
9. Brush edges of dish with egg wash.
10. Cover pie with a layer of shortcrust pastry rolled thick (about 5 mm).
11. Crimp edges.
12. Glaze with egg wash.
13. Bake 1 hour, reducing heat once browned on top.
14. Serve warm in wedges.