Ingredients & Quantities

4 oz short crust pastry

4 oz sausage meat

1 egg

A little milk

Method

Line a small greased ovenproof plate or dish with half of the pastry. Spread the sausage meat on top. Put raw egg onto this and cover with the remaining pastry. Seal the edge by crimping together and brush over the top with milk. Place into oven and bake at 400F, 200C for 1 hour, or until top is browned.