

## Sausage Patty

Written by Administrator  
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### Sausage Patty

## Ingredients & Quantities

### Shortcrust Pastry

- 280g of Plain Flour
- 70g of Margarine
- 70g of Lard
- Salt
- 30ml of Water

### Filling

- 680g of Sausagemeat
- 60g of Onions
- Chooped Parsley

## Method

1. Line the tins with the pastry.
2. Place the sausagemeat and onions into in to a steamer and steam for approximately 1 hour.
3. Roll out the pastry lids.
4. Drain off excess fat and mix up the sausagemeat and onions.
5. Immediately fill the lined tins (flan tins) with the sausagemeat mixture and cover with the pastry lids. Crimp the edges and lightly score the surface with a diamond pattern and brush with milk.
6. Bake in a moderate oven for 45 minutes.