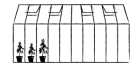


Sausage and Egg Pie



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AWAKINO STATION

Living on farm, sausages are something that is often found stockpiled in the freezer. And eggs are usually in an abundance thanks to the generous free range hens. This sausage and egg pie combines the two to create a delicious savoury smoko or lunch option.

Ingredients:

- 400g block puff pastry
- 2 large onions, diced or sliced
- 1 clove garlic, crushed
- 2 tsp paprika
- 1/4 cup freshly chopped parsley
- A squeeze of lemon juice
- 6 sausages, or sausage meat
- 12 eggs
- Grated cheese

Method:

1. Preheat the oven to 180C and grease or line a pie dish with baking paper.
2. Roll out the pastry and cut to shape to fit the pie dish.
3. Heat a small frying pan over a medium heat and sauté the onions in a splash of oil for 5 minutes.
4. Add the garlic and paprika and cook for another minute.
5. Remove from the heat and stir through the parsley and lemon juice.
6. Spread the onion mixture over the pastry lined pie dish.
7. Crack 6 eggs on top of the onion mixture.
8. Squeeze the sausage meat in dollops over the onion.
9. Crack the final 6 eggs and use your fingers to muddle everything together.
10. Sprinkle with grated cheese and season with salt and pepper.
11. Cover with the remaining pastry and crimp the edges together. Make a few cuts in the top to allow the steam to escape while baking.
12. Bake in the preheated oven for 1 - 1.5 hours or until the egg is cooked and the pastry is golden.