

Breakfast Pasties



Serves 2

Prep 35 mins + chilling

Cooking 20 mins

Easy

Ingredients

2 eggs
2 tsp vegetable oil
1 sausage, skin removed
2 rashers of streaky bacon, chopped
350g block readymade shortcrust pastry
plain flour for dusting
brown sauce
1/2 a 200g tin baked beans
25g grated cheddar

1. Gently lower 1 egg into a pan of simmering water and boil for 7 minutes. Drain, run under cold water for a few mins, then peel. Chop, tip into a bowl & season.
2. Heat the vegetable oil in a frying pan, break the sausage into little pieces into the pan and add the bacon. Cook over a medium heat for 5-10 mins or until really crisp. Drain on kitchen paper, then cool.
3. Roll out the pastry on a lightly floured work surface until ½ cm thick. Cut out 2 circles approx 18 cm each and transfer to a large baking-paper-lined tray.
4. Spoon 1 tbsp of brown sauce over half of each pastry disc, leaving a 2 cm border, followed by the sausage, bacon and chopped egg. Spoon over the beans and sprinkle with the cheddar. Fold over each pasty and crimp the edges, starting at one end and folding over to seal. Whisk the remaining egg and brush all over each pasty, then chill for 20 mins.
5. Heat the oven to 200C/ Fan 180C/ Gas 6. Remove the pasties from the fridge, brush again with beaten egg, then bake for 20 mins until golden brown.
6. Cool for 10 mins on the tray, then serve with extra brown sauce.