

Jacque's Sausage Plait with Onion Marmalade and Fennel



Made from her
home reared
pedigree
Gloucester
Old Spot Pork.

6 pork sausages skinned

350g sheet puff pastry

1 tsp fennel seeds, slowly soften when cooking down red onions for marmalade

2 red onions large

1 egg, beaten

1. Heat the oven to 200C/fan 180C/gas 6. Unroll the pastry, and lay it on a baking sheet. Chop red onions and slowly saute with fennel. Form the sausage mix into a big sausage and lay it on top of pastry coat with onions once softened
2. Make diagonal cuts, 1-2 cm apart, in the pastry either side of the sausage, then bring the strips up and over the top alternately to make a plait.
3. Brush with egg. Bake for 25-30 minutes until puffed and golden. Serve with watercress