



MERGUEZ PYRAMID PASTRIES

Makes 16

200g merguez sausages
1 tbsp mint, chopped
1 tbsp pine nuts
½ tsp cumin seeds
a pinch of cinnamon
a pinch of nutmeg
230g ready-rolled shortcrust pastry

Preheat the oven to 180°C fan.

Slice open the merguez sausages and remove the casing. Put the sausage meat into a bowl and mix with the mint, pine nuts, cumin seeds and a pinch of cinnamon and nutmeg.

Unroll the shortcrust pastry and cut out 8cm disks with a round serving ring or cookie cutter.

Place a walnut-sized piece of sausagemeat in the centre of each disk, then pull of 3 edges of the pastry to create a pyramid shape.

Place a pine nut in the centre of the exposed meat, then put the pyramids on a baking tray lined with baking paper and bake in the preheated oven for 20 minutes.

Serve right away while still hot.