



Mince pies



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR



COOKING TIME: 25 MINUTES



SERVES: 12 - 24

Ingredients

Pastry

450 g plain flour
50 g icing sugar
250 salted butter
2 eggs

For mince fruit

200 mixed fruit roughly chopped
100 currants
1 apple peeled and grated
50 g chopped dates
50 g glace cherries chopped
50 g citrus peel
50 g chopped pecan nuts
250 brown sugar
60 g butter melted
60 ml brandy
30 ml kirch
1 tbsp Chinese 5 spice
1 tsp cinnamon
½ tsp Cardamom

Method

In a large bowl place all the minced fruit ingredients together and mix until combined cover and set aside for 1-2 days, stir every 8 hours to evenly macerate. 10 minutes before assembly strain the fruit in a strainer to remove any excess moisture.

To make the dough for the base place the flour, icing sugar and butter in a medium bowl and mix with your hands until it looks like breadcrumbs. Add the egg and mix until combined. Flatten the dough until 2 cm thick then wrap in cling film and place in fridge for 30 minutes minimum.

Remove the dough from the fridge then roll out to about 3 mm. Use a ring cutter to cut one large circle and one small one per tart. Small tart tins or aluminium tins are best but if you do not have those you can push the large circles into the base of a muffin tray. Use a fork to poke several holes into the base of the pastry. Spoon the fruit mix into the bases then seal them with the smaller circles pushing down gently on the edges.

Select Circotherm Intensive on the oven then set the temperature to 180 degrees. Place the tray tart cases or muffin tray onto the universal tray on level 1 of the oven. Bake for 25 minutes or until golden brown.

Notes