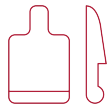




Custard Mince Pies



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 8

Ingredients

320g ready rolled puff pastry
100g ready custard
20g ground almonds
100g mincefruit (see notes)
1 egg, lightly beaten
Icing sugar to dust

Mincemeat is a combination of dried fruits, citrus fruits, nuts, spices, suet and alcohol. You can buy them in jars or make them at home. To make it at home all you need is some raisins, currants, some chopped mixed peel, an apple grated, some lemon juice, mixed spiced, brown sugar and some brandy. You can also add dried cherries and dried figs if you like.

200g raisins
300g currants
juice of 1/2 lemon
200g dark brown sugar
1 tart apple, peeled and grated
1 tsp all spice
80ml brandy

Put everything in a bowl and mix. Store in a jar in the fridge for up to 4 weeks. Use it to fill pies and tarts.

Method

Preheat the oven on [CircoTherm®](#) to 180°C.

Unroll the puff pastry on a lightly floured surface and using an 8 cm round cookie cutter cut out 8 circles. Use a cupcake tin tray and place each circle in one of the sections.

In a bowl mix the custard and almonds and put 1 tsp of this mixture into each circle. Now put 1 tsp of the mincemeat on top of the custard.



Cut out 8 stars out of the left over pastry and place it on top of the mincemeat. Brush it gently with some egg and bake for 25-30 minutes until nicely golden.



Let it rest in the tin for few minutes until slightly cooled down. Dust with some icing sugar and serve.

Notes
