



Mince Pies

Makes 20- 24 pies

340g flour quantity rich shortcrust pastry

500g mincemeat

To glaze

Beaten egg

To serve

Icing sugar

1. Set the oven to 190c/375f, gas mark 5.
2. Divide the pastry in half – roll out half the pastry and use it to line the tartlet tins.
3. Fill each tartlet tin with enough mincemeat to come three quarters of the way up the pastry.
4. Roll out the remaining pastry and either cut into shapes such as stars, dampen lightly and press gently onto the mincemeat – or cut into circles to fit the tarts as lids, dampen the pastry edges and press the tops down lightly to seal the edges carefully.
5. Brush the tops with the glaze and refrigerate the pies for 20 minutes before baking. This will prevent the pastry from shrinking.
6. Snip the lids with scissors or a sharp knife to allow the steam to escape and bake for 20 minutes until golden brown.
7. Leave to cool on a wire rack.
8. Serve dusted with icing sugar.



Mincemeat

This mincemeat does not keep well – if you want to preserve it omit the banana and then add it just before you use the mincemeat.

This mix makes about 600g

55g unsalted butter

1 small cooking apple washed and cored, grated skin and all

130g sultanas

130g raisins

50g blanched almonds, chopped

Finely grated zest of 1 lemon

Finely grated zest of 1 orange

½ tsp mixed spice

1 tablespoon brandy

80g soft dark brown sugar

1 small banana, peeled and chopped

1. Melt the butter and put into a bowl with the remaining ingredients. Mix well.



Rich Short crust pastry

Stage 2 of this recipe can be done in a Magimix using the pulse button. The less you touch the pastry mix with your hands the better – everything should remain as cool as possible. The point of rubbing the fat and flour together is to coat the flour with butter this hinders the development of the gluten in the flour which would make the pastry tough.

The pastry is chilled before use – this prevents the pastry from shrinking when baked and makes sure that the butter is firm.

Do not be tempted to add extra liquid - the dryer the dough the crumbly the resulting pastry will be. If it is too dry it will be very difficult to roll out so measure everything carefully.

If you want sweet pastry add 4 teaspoons of caster sugar just before you add the liquid.

340g plain flour

Pinch of salt

200g cold butter, cut into small pieces

2 medium egg yolks

4 tablespoons chilled water to mix

9. Put the flour with the salt into a large bowl.
10. Add the butter and using 2 cutlery knives as though they are scissors cut the butter into the flour. When the pieces are pea sized use the tips of your fingers to rub the flour and butter together until the mixture resembles coarse breadcrumbs. Shaking the bowl will bring the larger lumps of butter to the surface. There should be no visible lumps of butter.



11. Mix the egg yolks with the water and add to the flour mixture. Mix it in quickly using a cutlery knife – you should get flakes of mixture. Using the flat side of the knife bring together the flakes and crumb in the bowl – continue until there are no crumbs left.
12. Draw the pastry together using your hands, shape it into a flat disc about 2cm thick.
13. Chill, wrapped, in the refrigerator for 30 minutes before using.