



FESTIVE MINCE PIES

MISE EN PLACE

- Bring the butter to room temperature overnight.
 - Pre- heat your oven 350 F.
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FESTIVE MINCE PIES *(makes 24 pies)*

Recipe by Elyse Chatterton

Mincemeat (recipe follows)

Pastry (recipe follows)

Frangipane Topping (recipe follows)

handful flaked almonds

Golden Sugar, to finish

- Preheat your oven to 350 F.
- Roll out the pastry onto a lightly floured work surface, until it is 3mm thick,
- Cut into circles with a 7.5cm or 8cm round plain cutter then gently press into 2 x 12-hole shallow, non-stick bun tins. If you are topping your pies with pastry stars, cut the stars from the remaining pastry, and set aside on a floured surface.
- Spoon the mincemeat into the pastry lined bun tins (about 1 tablespoon into each).
- Frangipane Topping: Spoon over the frangipane topping, then smooth it to the edges of the pastry with an offset spatula. Scatter over the flaked almonds.
- Star Pastry Topping: Alternatively, for star topped mince pies, top each pie with a pastry star. Brush with a little beaten egg yolk and sprinkle with some golden sugar before baking.
- *NOTE: Your mince pies can now be frozen for up to 1 month.*
- Bake for 25 minutes from room temperature (or 30 minutes from frozen) until the pies are golden, risen and the pastry feels firm at the sides. Leave to cool in the tin for 10 minutes before transferring to a cooling rack.

- Dust with icing sugar to serve.
- Can be stored in an airtight tin for up to 3 days once cold.

Mincemeat:

100 g soft pitted prunes, finely chopped or 100g dried cherries

2 tbsp Brandy

Zest of a lemon

450 g shop-bought mincemeat

Pinch salt

- mix the chopped prunes/cherries, brandy, 1/2 of the lemon zest and a pinch of salt into the store-bought mincemeat.
- Stir to combine, then taste.
- Add more lemon zest, brandy and salt, to taste.

Pastry:

280 g all purpose flour, plus extra for dusting

140 g cold unsalted butter, cut into small cubes

4 tbsp golden sugar

1 large egg, beaten

1/4 tsp salt

- Combine the flour and salt in a large bowl. Add the butter and rub it in with your fingertips until it resembles fine crumbs. Lift the mixture high as you rub in the butter, to aerate the flour.
- Stir in the sugar, then slowly pour in the egg, stirring with a cutlery knife to prevent overmixing.
- Tip the pastry onto a piece of plastic wrap and bring the sides together. Squash the pastry into a disk then chill in the fridge for at least 30 minutes.

Frangipane Topping:

140 g unsalted butter, at room temperature

140 g golden sugar

85 g all Purpose Flour

1/2 tsp baking powder

Pinch salt

100 g ground almonds

2 large eggs

1/2 tsp almond extract

icing sugar, to dust

- Beat together the butter and sugar with a wooden spoon, then add the flour, ground almonds, eggs, almond extract and a pinch of salt, and beat until smooth.

MULLED WINE

Recipe by Kathryn Joel

750 ml bottle medium to full-bodied red wine

1 orange, studded with cloves

1 orange, sliced

1 lemon, sliced

4 tbsp honey, or to taste

2 tbsp brown sugar, or to taste

1 cinnamon stick

1 star anise

1 tsp finely grated fresh root ginger or ground ginger

2 tbsp liqueur such as Cointreau, Grand Marnier or brandy (optional)

serve with Mince Pies, or Ginger Cookies

- Place all the ingredients in a saucepan then heat to simmering point, stirring until all the sugar has dissolved.
- Keep it barely at simmering point for at least 20 minutes – but do not boil or all the alcohol will evaporate.
- Serve hot.

EQUIPMENT

Bowls

Rolling Pin

7.5 to 8 cm round pastry / cookie cutter

2 x 12-hole shallow non-stick bun (tart) tins

Offset Spatula

Star Cutter

Wooden spoon

Cutlery knife

Pastry brush