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RECIPES


Christmas fruit mince pies

Little mince pies are a universal favourite at Christmas time and these are extra special with a delicious almond pastry base. Perfect to offer when friends drop in over the festive season.



 60 min prep

 15 min cooking time

 approx. 18 pies

INGREDIENTS

Almond pastry

- 260g (1 3/4 cups) plain flour, sifted
- 185g (3/4 block) chilled Fairy margarine, cut into small pieces
- 80g (2/3 cup) ground almonds
- 75g (1/3 cup) caster sugar
- 2 egg yolks
- 3 tablespoons cold water

Filling

- 50 g dark chocolate, roughly chopped
- 1/4 cup currents
- 1/2 cup diced dried figs
- 60 ml (1/4 cup) brandy
- 1/2 cup sultanas
- 1 small apple, grated
- finely grated zest of 1 orange
- 1 tablespoon brown sugar
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- icing sugar, for dusting



Christmas fruit mince pies continued...

METHOD

Almond Pastry

1. Combine flour and Fairy margarine in a food processor. Process until mixture resembles fine breadcrumbs. Add the ground almonds and sugar. Pulse the processor to just combine. Add egg yolk and sufficient water until pastry comes together.
2. Knead dough lightly, pat two thirds into a flat round shape. Wrap in baking paper. Repeat with the remaining one third. Place into the refrigerator for 30 minutes to chill.
3. Preheat oven to 180 °C.

Filling

1. Place all of the filling ingredients into a food processor and combine until the mixture just comes together.

Assembly

1. Roll out the larger of the pastry rounds onto a lightly floured bench. Cut out 12 x 8cm discs with a cookie cutter. Line a 12-patty pan with the discs. Divide the filling between the pastry cases.
2. Roll out the remaining pastry and cut out 12 x 6cm discs. Brush the edges with water and place over the top and seal the edges together.
3. Bake in the oven for 15 minutes or until the pastry is golden brown.
4. Once cooled, dust with icing sugar.
5. Re roll remaining dough and repeat process.

Option: use a 6 cm star shape cutter to make a different top for the pies.