

Mince Pies / Tarts

Mincemeat Ingredients

225g cooking apples
(chopped small, no need to peel)
 110g shredded suet *
 175g raisins
 110g sultanas
 110g currants
 110g mixed candied peel *(chopped)*
 175g soft dark brown sugar
 grated zest and juice of 1 lemon
 grated zest and juice of 1 orange
 25g sliced almonds
 2 teaspoons of ground mixed spice**
 ¼ teaspoon of ground cinnamon
 good pinch of grated nutmeg
 3 tablespoons of brandy

* shredded suet
 = "suif déchiqueté"
 = la graisse dure
 trouvée autour de
 la longue ou des
 rognons de bœuf
 ou de mouton. En
 Angleterre on peut
 également acheter
 une version
 végétale.
<http://www.epicerie-anglaise.com/>



Pastry Ingredients *(for about 30 tarts)*

400g self-raising flour
 225g butter or margarine
 75g sugar
 1 egg

Mincemeat Preparation Method

Combine all the ingredients in an ovenproof bowl EXCEPT the brandy.
 Cover the bowl with a clean cloth and put it in a cool place for at least 12 hours.
 Preheat the oven to **120°C**.
 Cover the bowl loosely with foil and place in the oven for 3 hours.
 Let the mixture cool – stir from time to time –when it is cold, add the brandy.
 You can use straight away or keep for a year in sterilized jars.

Pastry Preparation Method

Rub the butter into the flour. Add the sugar.
 Add enough egg to be able to roll into a ball.
 You can leave the pastry in a plastic bag in the fridge for an hour.

Tarts Preparation Method

Grease one or two bun tins.
 Preheat the oven to **180°C**.
 Roll the pastry out quite thinly and cut circles of about 7cm.
 Place in the bun tins and fill with mincemeat.
 You can decorate with Christmas shapes cut from pastry, but we prefer open tarts!
 Bake the tarts for **about 12 minutes** until the pastry is golden brown.

**Mixed spice

(use ground spices):
 1 tablespoon cinnamon
 1 teaspoon coriander
 1 teaspoon nutmeg
 ½ teaspoon ginger
 ¼ teaspoon allspice
 ¼ teaspoon cloves