

RECIPECARD

Saturday, December 19th 2020 @ 11am

INGREDIENTS

280g Flour plus extra for dusting Plain
30g Ground Almonds
85g Icing Sugar
170g Butter cold, cubed
1 Orange or Lemon zest finely grated rind
3 tbsp Milk
1 Egg Yolk
1 Jar Mincemeat

METHOD

Place flour, ground almonds, icing sugar & citrus zest in a large bowl, add the butter and rub in until it resembles fine breadcrumbs.

Beat your egg yolk and milk. Bind together, wrap in clingfilm and chill in the fridge for 20 minutes. Pre-heat oven to 200°C.

Flour your surface and rolling pin. Roll pastry to 3mm thick. Using your circular cutter cut out 12 bases and place each one in the tin. Cut out 12 stars for the tops.

Drop a teaspoon of mincemeat into each one and place a star of pastry on top of each pie.

Place into the oven and bake for 10 to 15 minutes or until golden brown and crisp. Dust with icing sugar or serve with brandy cream to which you could add the zest of one orange or lemon.

PREPARATIONS

Rolling pin and pastry cutters.
Grease your mince pie baking tray.

Episode

6

The Christmas Series

MINGEPIES



**CHRISSIE
EDGHILL-CRUMP**
CHESHIRE HOUSEWIFE



MARNI XUTO
HOST

