



BRITISH MINCE PIES

INGREDIENTS:

Pastry:

250g Plain Flour
125g Salted or Unsalted Butter
25g Powder or Icing Sugar
2 Medium eggs
Zest finely grated from one Orange
2 tablespoons of Iced Water

Mincemeat:

1 jar of Grandmother's Mincemeat
2 tablespoons of port
2 tablespoons of brandy

EQUIPMENT:

2 shallow bun tins with 12 spaces for your pies. Very lightly greased with butter or with Pam cooking spray (wipe most of it away with kitchen roll).
Electric blender
Rolling pin
Round/serrated edge pastry cutter (3" / 7.5cm)
Star shaped cutter size star point to star point (2 3/8 " / 6cm)
Plastic bag or plastic wrap
Glass bowl (for the mincemeat mix with alcohol)

METHOD:

1. Remove all the mincemeat from the jar into a glass bowl and stir in the alcohol until well mixed and soaked into the mincemeat.
2. Return to jar and keep in the fridge until ready to use.
3. Heat the oven to 180c or 350F.
4. In your blender, put in the flour, butter, powder sugar and grated orange zest.
5. Mix until you have a breadcrumb style mix.
6. Lightly beat one egg to add to the mix. Add the egg and water.
7. Mix until it all comes together in one ball.
8. Remove from the machine and lightly knead it on a floured board.
9. Pop into a plastic bag or wrap in plastic wrap and allow to rest in the fridge for at least half an hour or until ready to use (can even be the next day!). Needs to be brought to room temperature for easy rolling.
10. Cut the pastry in half. Roll out one half until it's about 2millimeters deep (1/16"). Then cut the bases and place into the greased bun tin. Spoon one teaspoon of mincemeat into the base.
11. Cut the stars for the top and place one carefully on the top of each pie.
12. Brush with an Eggwash and cook in the oven for 20 – 25 minutes until the star is light brown.

Serve the mince pies with ice cream, whipped cream or custard. Enjoy!