

MINCE PIES – My version! (Makes about 12+)



'My Mum was great at making mince pies at Christmas and I was lucky to have her pastry recipe for shortcrust, I do change it a bit but here is the basic one. Remember do not over handle the pastry, it should come together easily and gently, and just use a little water a bit at a time until it comes together'. Ross

Ingredients:

8 oz plain flour (does not have to be sifted)
4 oz good quality butter
2 oz caster sugar plus a bit more later
Pinch salt
Little cold water (see **Note*** below)
½ jar Robertsons fruit mince
Icing sugar (sifted)
1 tbsp sweet sherry

Method:

Place the flour, sugar, salt and butter in a glass bowl and mix with the tips of your fingers until it resembles breadcrumbs. Then very carefully hold the bowl under the cold tap be very careful at this part, (I don't give the exact amount of water as it varies depending on the make of flour used, (***see note below**)).

Start with releasing about 1 tablespoon and mix keep going a little at a time until it starts to bind and then stop! Keep molding it until it forms a ball but don't over mix or it will come out tough. Also remember the ingredients have to be exact. You can put some cling film on it and put it in the fridge for 30 minutes but that is optional.

Next get a muffin tray and spray with oil or coat with a little butter, cut out some baking paper slightly oval to put on each muffin bottom with and a little up the sides so that you can grab a little bit to pull them out when cooked. Preheat the oven to 190c.

Next roll out the pastry on a floured surface as thin as you can get it without it falling apart, cut into rounds with your 3- or 4-inch cutter and put onto the baking paper in each muffin slot. Next grab a mug and place the mince in it and the sherry, mix it up and place a dollop on each pastry, not too much but hey it doesn't matter if it overflows a bit!

Then cut another lot of pastry with a smaller cutter, use a knife and cut a star into it and place it on top of the mince. Brush with milk and sprinkle a little sugar over each one. Place in the middle of the preheated oven and bake for about 30 to 35 minutes until golden brown, again don't worry if the filling dribbles a bit, that's part of the look!

When cooked take out and cool for 10 minutes, remove the paper and place on a rack, when completely cool sprinkle with icing sugar and you're done!!

Note*I put the tap on a fine steady stream and put the bowl quickly under and take it away and mix it by hand

Tip: You can make these as above by putting them in a hooded BBQ at 200c indirectly (on the plate with the grill burners on medium only but watch the temperature). We used to bake these at our Christmas BBQ Classes.

Recipe ©Ross Yarranton

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