

A Taste of **ANGUS**

RECIPE 73

Mulled Mince Pies



Serves 12



INGREDIENTS

Pastry:

250g plain flour
50g icing sugar
135g diced cold butter
1 egg lightly beaten
2-3tbsp whole milk
1tsp ground cinnamon
1 tsp ground nutmeg
Pinch of salt

Filling:

Jar of mincemeat
Zest of one lemon
Large splash of Gin Bothy Mulled Gin
One clementine or satsuma peeled and chopped
One pear or apple peeled and chopped

METHOD

1. Place all dry pastry ingredients into a food processor and blitz. Add butter and blitz again until it looks like breadcrumbs. If you don't have a food processor, rub together with clean hands in a large bowl.
2. Add the egg and a little milk and pulse until it comes together dough, adding tiny amounts of liquid if needed. If you don't have a food processor, you can either keep using your hands or cut through the dough with a knife until it all comes together.
3. Empty out onto a lightly floured surface and knead VERY briefly. Don't handle the dough too much at this stage. Wrap in cling film and pop in fridge for 30 minutes before using.
4. Mix your mincemeat, lemon zest, Mulled Gin and chopped fresh fruit together in a bowl before covering and set aside until ready to use.
5. Bring your pastry out of the fridge and let it sit for approx. 10 minutes to 'warm up' at room temperature, this will help when you begin to 'roll' your pastry out. Preheat oven to 160 degrees.
6. Roll out the pastry with a lightly dusted rolling pin. Gently roll in one direction at time turning the pastry as required.
7. Cut out 12 circles and gently press them into the moulds of your muffin tray. Then using the remaining pastry cut out 12 star shapes and set aside.
8. Place a table spoonful of mincemeat filling onto each base and don't over fill. Gently place a pastry star on the top. Lightly brush the top of the pastry star and edge of the base with a beaten egg or milk.
9. Pop the muffin tin in the oven and allow to bake for 20-25 minutes until golden in colour. Once cool dust with icing sugar.