

MINCE PIES

ENGLAND



QUINTA DE CURVOS



INGREDIENTS

For the mincemeat:

50g (1¾ oz) each of sultanas, raisins and currants
1 Bramley apple, cored and coarsely grated
50g (1¾ oz) dark muscovado sugar
50g (1¾ oz) luxury mixed candied peel, finely chopped
25g (1oz) glacé cherries, roughly chopped
Grated zest of 1 orange
Grated zest and juice of 1 lemon
½ tbsp mixed spice
25g (1oz) fresh white breadcrumbs
60ml (2½ fl oz) brandy

For the pastry:

75g (2¾ oz) icing sugar
75g (2¾ oz) unsalted butter, at room temperature
2 medium egg yolks
200g (7oz) plain flour, plus extra for dusting
Pinch of salt
2tbsp milk
Caster sugar, for dusting

METHOD

1. At least one day ahead, mix together all the mincemeat ingredients, cover and set aside.
2. To make the pastry, mix sugar, butter and egg yolks in a food processor until smooth. Mix in 2tbsp cold water, then blend in the flour and salt and knead into a ball on a floured surface. Wrap in clingfilm and chill for 15 mins.
3. Preheat oven to 190C, gas 5). Roll pastry out on to a floured surface. Cut out 12 discs, using a 7cm fluted cutter, and line a 12-hole tin. Combine pastry trimmings into a ball, cover and chill.
4. Stir the mincemeat, then fill each case with 1tsp mincemeat. Roll out remaining pastry and use a star-shaped cookie cutter to make tops for the pies. Place one on each pie, brush with milk, dust with sugar and bake for 20 mins. Transfer on to wire racks and, once cool, store in an airtight container for up to 3 days