



Miele

Fruit Mince Pies

By Miele

20 minutes plus soaking time

Preparation time

25 minutes

Cooking time

Makes 24

Serves

INGREDIENTS

Fruit mince

500 g Granny Smith apples, grated
375 g raisins, chopped
250 g mixed peel
250 g currants
250 g butter, melted
375 g brown sugar
1 orange, zested and juiced
1 lemon, zested and juiced
1 tsp ground nutmeg
2 tsp mixed spice
150 ml brandy or rum

Tart pastry

350 g self-raising flour
120 g unsalted butter, cold and cut
into small cubes
½ tsp salt flakes
1 egg yolk
100-150 ml iced water
(approximately)

METHOD

Fruit mince

1. Combine all ingredients in a container or large bowl.
2. Cover well and place in the refrigerator. Stir every few days.

Pastry

1. Place flour, butter and salt into a food processor and pulse until it resembles fine breadcrumbs. Add egg yolk and gradually add water, pulse until it forms a dough.
2. Press dough into a disc shape and wrap in cling wrap and rest in the refrigerator for 30 minutes.
3. Preheat oven on Moisture Plus with Fan Plus at 180°C with 1 manual burst of steam.
4. Roll pastry out onto a floured surface, using a pastry cutter, cut out 7cm rounds and line a greased mini muffin tin. Place a teaspoon of fruit mince into each pastry case.
5. Cut star shapes and use to cover the pies. Brush the tops with egg wash.
6. Place tin on shelf level 2, releasing steam immediately. Bake for 20 minutes or until golden brown. Allow tarts to cool in the tin for 10 minutes before transferring to a wire rack.

To serve

1. Dust with icing sugar.

Hints and tips

- Fruit mince will keep for months in sterilised jars and flavour improves with time.
- Fruit mince pies can be cooked in the combi steam Pro oven. Preheat on Fan Plus at 180°C, then place pies into oven, release a burst of steam immediately and cook for 20 minutes.