



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Mincemeat Pie**

### **Ingredients: 20 portions**

1/2 Kilo 1lb Puff pastry ( used for pies)  
1/4 kilo 1/2lb Jar of Mincemeat  
A measure of your favourite spirit (added to mincemeat)  
1 egg with a little milk for egg wash  
Plain flour for dusting when rolling out pastry  
Icing sugar for dusting tops of finished items.

### **Note:**

I decided to make my own mincemeat pies for Christmas, so hence the recipes. I then froze them ready for Christmas eve, by portioning them and individually wrapping them up in freezer bags. This way I can take one or two out of the freezer at a time and heat.

### **Method:**

1. Grease and add a little water to tray (helps create steam to aid pastry to rise).
2. Cut puff pastry in half
3. Roll out one half of pastry to 3mm or 1/8th in thick.
4. Cut out rounds with a 5cm 2 1/2 in diameter
5. place the trimming on top of each other to retain the natural layers of the pastry and allow to rest
6. Wet the base rounds and add a teaspoon of filling to the middle of each round.
7. Roll out the other half of puff pastry and with a slightly larger cutter 6cm 3in cut out the tops, you will need to use the trimmings as well. Seal edges and prick with a fork.
8. Egg wash tops and place on the greased and wetted baking tray, and cook for approx 30 min at 200c-230c
9. When cooked remove from oven and place on a cooling wire to cool
10. Dust with icing sugar and serve warm