

WHAT YOU'LL NEED

For the filling:

1 knob of unsalted butter
3 tbsp raisins
1 carrot, finely grated
2 tbsp dried apricots, finely chopped
Zest and juice of 1 clementine
6 pitted medjool dates, finely chopped
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 large cooking apple, peeled and diced

For the pastry:

1 egg, for egg washing
250g plain flour
125g unsalted butter
2 egg yolks
Water

Desiccated
coconut, for
dusting
mince pies
once cooked

METHOD

Make the pastry by rubbing the butter into the flour, use a fork to stir in the egg yolks and add in enough water to bring it together. Roll out and use a round cutter to cut rounds to fill your oven tray. Pop the tray in the fridge to chill the pastry while you cut stars out for the tops and put those in the fridge while you make the filling.

Warm the clementine juice with a knob of butter and add all the other ingredients, cover with a lid and allow to steam gently until the fruit is lovely and soft, this should take about 8-10 minutes. Leave to cool then spoon into pastry cases and top with lids followed by egg wash. Bake at 180 for 18 - 20 minutes and scatter over desiccated coconut to serve.

