



MINCE PIES



Harney Desteations: Dublin

Ingredients:

For the mince:

- 3 C mixture of raisins, currants and sultanas
- 1 C dried apricots, chopped
- $\frac{3}{4}$ C dried cranberries
- $\frac{3}{4}$ C mixed peel
- $\frac{1}{2}$ C brandy
- Zest and juice of 1 lemon
- Zest and juice of 1 orange
- 12 tbsp melted butter
- 1 C fresh or frozen cranberries, roughly chopped
- 1 $\frac{1}{2}$ C brown sugar
- 1 $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{2}$ tsp ground nutmeg

For the crust:

- 1 $\frac{1}{3}$ C plain flour
- 7 tbsp cold butter, cubed
- 1 tbsp confectioners sugar
- 1 egg yolk
- 2 tbsp water
- Pinch of salt
- Prepared mince

Directions:

To make the mince:

1. Place the dried fruits and mixed peel into a large bowl. Pour over the brandy, zests and juices. Stir, then cover and leave to soak for 24 hours.
2. Tip the mixture into a large saucepan with the remaining ingredients and stir well. Set over medium heat and, once the butter has melted, turn up the heat and bubble for a few minutes. Pack while hot into sterilized jars (easy tip: put water in the bottom and microwave for 2 minutes until the water bubbles and steams). Leave in a cool, dark cupboard for at least two weeks, or up to 6 months.

To make the crust:

1. Preheat your oven to 400°F.
2. Put flour, butter and confectioners sugar and salt in a food processor. Pulse until fine crumbs form.
3. Mix together the egg yolks and water and add to the dry ingredients. Pulse until a dough forms, around 10 seconds.
4. Wrap the pastry in cling wrap and refrigerate for 30 minutes.
5. Roll on a floured surface to $\frac{1}{4}$ inch thickness. Take a round cutter (around 3 inches) and cut out your circles. Place into a cupcake pan.
6. Fill with your mince filling, about $\frac{3}{4}$ full.
7. Brush the edge of the pastry with egg wash and lay another round pastry on top.
8. Seal the 2 pieces of pastry together with a fork, this keeps the filling and juices inside.
9. Bake at 400°F for 15-20 minutes or until golden brown.
10. Dust with confectioners sugar. Serve warm with whipped cream.