

Mince Tarts

Flour, plain 175g 6oz
Butter 125g 5oz
Egg, yolk 1
Cream, double 1 tbsp
Brandy 1 tbsp
Mincemeat, as required
Icing sugar, as required
Small tin foil cases

Lightly rub the sieved flour and the chilled butter together to a fine crumb stage. Mix together the egg yolk, cream and brandy. Add to the crumb mixture to form a pastry, do not over mix. Chill in the refrigerator for 1 hour. Roll out thinly, this is best done a small amount at a time as the pastry is so rich it may be difficult to handle. With a 6cm (2 1/2in) cutter cut out circles and place into tin foil cases. Fill with 2 teaspoons of your favourite mincemeat. Roll out more pastry and cut smaller circles for the tops.

This should make 16–20 tarts. Place a number of them in the Remoska and cook for approx 10–15 minutes until golden. Remove, cool slightly and dust with icing sugar.

May be cooked in either the Standard or Grand.

