

# THE PANTRY

Café & Kitchen

LET THE RECIPE MEET THE KITCHEN

“It’s Christmaaas”

## Mince pie recipe

This recipe makes 12-16 deep filled mince pies.



### Ingredients:

#### For the pastry

250g.....plain flour  
125g.....salted butter  
63g.....caster sugar  
1.....whole free-range egg

#### For the filling

300g.....good quality mince meat  
25ml .....good brandy

#### For the baking tray

20g.....butter  
20g.....sugar

### Preparation and cooking instructions:

**Step 1** - To make the pastry you will firstly need to let the butter come up to room temperature. Then place the butter and sugar into a bowl and beat with a wooden spoon until it becomes light and fluffy and starts to go white. You could use a mixer for this with a hook attachment. When the butter and sugar are light and fluffy gradually work in the flour using a spoon. Again, you can use a mixer for this but be careful not to over-work the flour or the pastry will not be light and crumbly. When the mix resembles bread-crumbs beat the egg in a separate bowl and then add it to the mix. Using a spoon and then your hands, combine everything into a ball. The pastry should be slightly sticky but not wet. Remember not to work it too much. When you get it into the shape of a ball wrap it in cling film and refrigerate for 1 hour.

**Step 2** - While waiting for the pastry to rest you can get the filling prepared. Simply open the jar and combine the brandy into the mix. You could also add some orange zest or rum, it is very versatile so you can add almost whatever you like! Most mincemeats are a good enough quality that you don't need to add anything to them.

**Step 3** - To prepare the tin for baking, take the tin, I like to use a muffin tray as you can fill them more. Melt the butter and using a pastry brush, evenly brush the butter around the tin. Pour the sugar into the top three muffin moulds and turn the tray so that they evenly coat and gradually work your way down the tray. I would recommend doing over a table as it will spill out at times.

Continued...

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**Step 4 -** When the pastry has rested remove it from the fridge and give it 10 minutes to come back to room temperature. Then roll the pastry out on a lightly dusted work surface. Always remember when you dust your work surface that you are adding more flour to the pastry, so the less you use the shorter the end product will be. Roll the pastry as thick or thin as you like it. I like it to be about the thickness of a 50 pence piece. Using a cutter around 10cm in size. Cut out 12 discs and gently press them into the muffin moulds. Fill each one to around half a centimetre from the top with the mincemeat. Then brush the edge with butter. Re roll out the pastry and cut another twelve discs out using a 7 cm cutter. Then place them on top of the mince pies and crimp the top. Brush the tops with butter and sprinkle with the remaining sugar. Place into a pre heated oven at 150 degrees for 20-25 minutes or until the bottom of the pies are completely cooked.

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