SQF Christmas 2019 Granberry, Glementine and Ginger Mince Piez

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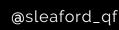


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Granberry, Glementine and Ginger Mince Pies Ingredients

85g SQF Cranberry, Clementine and Ginger Mince Pie Filling

1kg SQF All Purpose Pastry

SQF Crumble Mix

Method

1.) Place 1kg of SQF All Purpose Pastry dry mix in a mixing bowl and blend with 310ml of water using a beater on slow speed until a dough is formed.

2.) Leave the pastry mix to rest in a cool place for 5 minutes then roll out onto a floured surface to 3mm (1/8) thickness and use as required.

3.) Mix the Cranberry, Clementine and Ginger pie filling with 180ml of boiling water. Leave to one side to allow the fruit to rehydrate and for the mixture to thicken slightly.

4.) Using circle cutters, cut the pastry bases. Grease a muffin tray and place the pastry circles within each muffin case hole, so that the base fills the case hole.

5.) Spoon the mince pie filling into each mince pie base and sprinkle the crumble topping over the top of the mince pies, covering any visible filling.

6.) Place in the oven 190°C for 20 minutes until golden brown and the filling is hot- save one for Father Christmas!



