

# Christmas Mince Tarts

- MAKES ABOUT 24 -

## FRUIT MINCE

200 g dried apricots, roughly chopped  
200 g dried figs, stalks removed and roughly chopped  
150 g raisins  
150 g dried cranberries  
200 g currants  
zest of 1 lemon  
3 apples, grated  
2 tbsp honey  
¼ cup freshly squeezed orange juice  
¼ cup lemon juice  
½–¾ cup brandy

## SWEET CREAM CHEESE PASTRY

Make up the Cream Cheese Pastry (see p134) adding two tablespoons icing sugar to the food processor bowl along with the flour mix, salt and baking powder.

## FRUIT MINCE

Place apricots and figs in to the bowl of a food processor and process until chopped in to pieces the same size as the raisins.

Add the raisins and cranberries and pulse to chop a little more.

Transfer mixture to a non-metallic bowl.

Add currants, lemon zest and grated apples. Mix well.

Mix honey, orange juice and lemon juice together until honey is dissolved.

Add to the fruit mixture, then add the brandy.

Mix together thoroughly.

Cover and leave to stand for 24 hours, giving the mixture a stir every now and then.

Transfer to a clean, dry storage jar and keep in the refrigerator.

## TO MAKE TARTS

Preheat oven to 175°C.

To make the pastry easier to work with, divide it in half and use one half at a time. Roll out thinly between two sheets of baking paper.

Cut out circles about 7 cm in diameter and press in to two 12 hole muffin tins. Spoon fruit mince in to each tart.

Roll out remaining pastry and cut out star shapes, about 5 cm diameter.

Place a star on top of each tart. Bake for about 15 minutes until golden.



*I have found the Cream Cheese Pastry from the Meals chapter produces the best results for these little tarts. I have simply added icing sugar to it.*

*The fruit mince will keep for months in the refrigerator.*

*These are delicious served warm with lightly whipped cream flavoured with brandy.*