



Viennese Mince Pies

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

200g Unsalted Butter (room temp)
100g Caster Sugar
60g Sieved icing sugar
200g Plain flour
2 Tbsp Cornflour
1 tsp Vanilla Extract

12 tsp Mincemeat

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Filling Put the butter in the bowl of a stand mixer and beat until light and fluffy.
- Add the vanilla, icing sugar, flour and cornflour and beat until it is all combined.
- The mixture needs to be able to be piped so must not be too thick. If it is too thick put some boiled water in a bowl bigger than the one of your stand mixer and place the bowl of mixture in the hot water and beat until it is thin enough to pipe. This will melt the butter slightly and makes it so much easier to pipe properly.
- Cut out 12 circles of pastry to fit in a deep muffin tin.
- Then put a teaspoon of mincemeat in each one and finally pipe with Wilton 1M a star nozzle on top of the mincemeat starting at the outside going into the middle until the mincemeat is covered.
- Place in the fridge for at least 1 hour until the topping is hard. If you don't do this you will lose the definition of the swirl.
- Preheat the oven to 190 degrees centigrade (170 fan).
- Bake for 20-25 minutes until golden brown.
- Leave them to cool completely in the muffin tin before removing them.