

*East West Bake Cooking Show*

# MAUREEN'S MINCED PIES

*Chef Norman Musa*



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## **Episode 3 – Maureen's Minced Pies by Chef Norman Musa**

Makes 12

*Ingredients - Pastry*

225g plain flour

Pinch of salt

150g butter

2 tablespoons caster sugar

1 egg yolk

1 tablespoon water

*Ingredients - filling*

325g mincedmeat

*Ingredients - Topping*

150g butter

40g caster sugar

110g plain flour

40g ground almond

Few drops of almond extract

Icing sugar to sprinkle

Preheat the oven to 200C/180C Fan/Gas 6.

Lightly butter a 12-hole pie or patty tin. Place the ingredients for the pastry in a large bowl. Rub the butter into the dry ingredients by hand and stir in the egg. Bring the mixture together with your hands, wrap in clingfilm and chill for an hour or so. Thinly roll out the pastry on a floured surface. Cut out 12 circles with a fluted pastry cutter, large enough to fill the base of the prepared tin. Press gently into each hole, then fill with the mincemeat. Place the topping ingredients in the food processor and transfer to a piping bag with a nozzle once ready. Pipe over the mincemeat going around with creating a hole in the middle. Bake the pies for 20 minutes until golden brown. Remove to a wire rack and serve warm or cold, dusted with icing sugar if preferred.

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