Sweet & Spice
MAKES ALL THINGS
nice

FRUIT MINCE PIES
RECIPE

FRUIT MINCE PIES (GLUTEN-FRIENDLY)

FRUIT MINCE
FROM THE SOURCE

½ tsp ground cinnamon
½ tsp mixed spice
50g brown sugar
250g The Source Australian mixed fruit
20g sour dried cherries
10g mixed citrus peel

EXTRA

60mL brandy
(or other liqueur or spirit)
15mL freshly squeezed orange juice

PASTRY
FROM THE SOURCE

150g blanched almond meal
150g organic tapioca flour
150g organic raw sugar
Pinch of Australian pink lake salt

EXTRA

150g unsalted butter, softened
3 egg yolks
Zest from one lemon

METHOD
TO PREPARE FILLING AHEAD

Prepare the fruit mince in advance. It can be used after 24 hours but for best results, leave to macerate for up to four weeks.

Place all ingredients for the fruit mince, including the liquids, into a large jar (at least 720mL). Shake well and place into the fridge. Every day until baking day, shake the jar vigorously to mix ingredients through.

TO MAKE FRUIT MINCE PIES

To prepare the pastry, place flour, almond meal, sugar and butter into the bowl of a food processor or mixer. Blend until the mixture resembles fine breadcrumbs.

Add the egg yolks, lemon zest and salt, then process until the mixture just starts to come together.

Turn onto a clean, lightly floured work surface and knead briefly, then shape into a disc. Place in an airtight container and refrigerate for 20 minutes until firm enough to work with.

Preheat oven to 170°C. Prepare a 7cm muffin pan with 15 cups by greasing each one well.

Roll out the pastry on a lightly floured surface to 5mm thick. From the pastry, cut 15 bases using a 7.5cm round pastry cutter, and 15 lids using a 4cm pastry cutter.

Line each muffin cup with one of the pastry bases. Divide the fruit mince equally between them and top with the pastry lid.

If you wish, cut stars out of the remaining pastry and add to lid.

Bake for 20 minutes, or until golden brown. Set aside in the pan for 5 to 10 minutes to partially cool before carefully transferring to a wire rack to cool completely.

Store in an airtight container for up to one week.