

Orange & Mince Pie (Descriptor C - Thick Purée)



Cooking time: 25 minutes

Serves: 12

Profitability:

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Ingredients:

PASTRY

250g McDougalls Pastry Mix (made up & cooked)

200ml smooth orange juice

300ml milk

20g vegi gel

THE FILLING

400g mincemeat

1 tsp ground cinnamon

200g tinned apple slices

100ml smooth orange juice

Food thickener

Steps:

PASTRY

Blend the pastry into a fine crumb. Bring the crumbs, orange juice and milk to the boil

Add the Vegi gel and cook for 2 minutes to form a thick paste and spread between two sheets of baking parchment and lightly roll into a sheet. Once set, cut to make the bases

THE FILLING

Bring mincemeat, cinnamon, apple slices and orange to the boil and simmer for 5 minutes to soften the fruit

Blend and pass through a sieve to remove any bits. Complete texture checks and if required add food thickener

TO ASSEMBLE

Pipe the filling onto the orange pastry bases