

Yuletide Mincemeat Lattice



Mrs Darlington's

SIGNATURE RECIPE SERIES

Serves: Serves approximately 10-12

Preparation Time: 10 minutes

Baking Time: 30-35 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

Flour for dusting

500g/1lb 2oz puff pastry

2 Granny Smith apples, peeled, cored and diced

140g/5oz fresh (or frozen and defrosted) cranberries

½ tsp cinnamon

½ tsp mixed spice

1 tbsp caster sugar, plus extra for sprinkling

Zest 1/2 lemon

410g jar Mrs Darlington's Mincemeat with Brandy

1 egg, beaten

Whipped cream, brandy cream or custard to serve

Instructions:

- Flour a work surface, roll out the puff pastry to a 30x45cm rectangle, then put on a sheet of baking parchment.
- Place a large baking tray into the oven to pre-heat.
- Mix the apples and cranberries, then add the cinnamon, mixed spice, sugar, lemon zest and mincemeat and mix again.
- Arrange the pastry in front of you with a short edge nearest to you. Spread the mixture in a line down the centre, about 12cm wide, leaving 2cm of pastry at the top and bottom.
- To create the lattice pattern, start at the top of the pastry and cut a 1.5-2cm wide horizontal strip of pastry on both sides of the mincemeat filling (so it is still attached next to the filling).
- About 1.5cm in from the filling, cut out a 0.5cm strip of pastry and remove this, then cut another 1.5-2cm strip (you're creating a pattern like the teeth of a comb).
- Repeat this method until you get to the bottom of the pastry. You'll need to cut out the final strip and remove this.
- Fold the top and bottom strips of pastry up and over the filling. Fold the strips diagonally over the filling, starting from the top until you reach the bottom, creating a lattice. Brush the top with the egg and sprinkle with the extra sugar.
- Using the baking parchment, transfer the tart to the hot baking tray. Bake for 20-25 minutes or until golden brown on top.
- Leave to cool for 5 minutes before serving with whipped cream, brandy cream or custard.