

Pithivier with Mincemeat, Almonds and Cointreau



Serves: 6

Preparation: 45 mins plus cooking for 50 mins and chilling

Ingredients

- 1 x 500g packet puff pastry
- 100g butter, softened
- 100g caster sugar
- 2 eggs

- 150g ground almonds
- 1 tsp almond extract
- 2 1/2 tbsp plain flour
- 265g good thick quality mincemeat
- 1-2 tbsp Cointreau
- 1 apple, cored, peeled and chopped
- 65g dried apricots, chopped
- icing sugar, for dredging

Method

Line a baking sheet with baking paper and set aside. Roll out half the pastry on a lightly floured work surface to 3mm thick and cut in one 23cm circle. Place on the baking sheet. Using a knife knock up the edges. Roll out remaining pastry and trimmings. Then using a 7.5cm and 4cm star-shaped cutters cut the remaining into star shapes.

Using an electric whisk beat together the butter and sugar until pale. Stir in one of the eggs, almonds, almond extract, flour, mincemeat, Cointreau, apple and apricots. Pile on top of the pastry in a dome shape within 2cm of the edge.

Brush the edge of the pastry circle with water. Arrange the pastry stars on top brushing with a little water to attach and completely enclose the filling. Cover with cling film and chill for 30 minutes.

Preheat the oven to 190C/fan 170C/Gas 5. Beat together the remaining egg and 1 tbsp water and brush over the pastry case. Bake for 45-50mins, until well risen, covering with foil if browning too quickly.

Preheat the grill and dust the pastry case with icing sugar. Place under the grill and cook for about 5-6 minutes, turning occasionally and covering with foil if areas are browning too quickly, until golden. Allow to cool and serve warm dusted with extra icing sugar to decorate.

Recipes and Food Styling by Liz Martin | Photography: Michael Dannenberg Photography

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