

MACAROON BLACKCURRANT MINCE PIES

TOPPED CHRISTMAS MINCE PIES



**Ingredients
for
Blackcurrant
Christmas
mince pies**

2 sheets sweet short pastry
Blackcurrant and Honey Christmas Mince

Macaroon topping

- 2 large egg whites
- ¼ cup caster sugar
- 1 cup ground almonds
- ¼ cup coconut
- ½ teaspoon almond essence

Whisk egg whites until stiff, gradually add sugar, beating well after each addition. Fold in almonds, coconut and essence. Set aside.

To assemble tarts

Lightly dust bench with flour. Place on pastry square. No rolling needed. Using a 8cm, round cutter, cut out 9 rounds from each square. Evenly push into 18 ungreased muffin tins. Prick base on each one. Refrigerate for 30 minutes. Fill each case $\frac{3}{4}$ full with mince. Use a generous teaspoon full of Macaroon mixture for topping. To prevent topping burning, place low in oven. Bake at 200°C for 10-15 minutes. Cool. Store in an airtight container. Delicious warm as a dessert with lashing of whipped cream laced with Cointreau or Maraschino liqueur. I bet you'll eat more than 12 between Christmas Day and the Twelfth Day !!!

Our thanks to Australian-based food writer Anne Morton for this delightful recipe!