



# THE EUROPE

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## HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis.

## The Europe's Mince Pies

Ingredients: (Makes 24 Mince Pies)

### For the Pastry Cases:

Plain Flour, Plus Extra To Dust	250g
Icing Sugar	25g
Chilled Unsalted Butter, Diced Finely	125g
Grated Zest Of 1 Orange	
Medium Egg, Lightly Beaten 1	
Ice-Cold Water (If Needed)	1–3 Tsp

### To Finish:

1 Egg Yolk, Beaten With 1 Tsp Water (Eggwash)  
To Glaze Icing Sugar Or Caster Sugar, To Dust

### Method

- ❖ For the pastry, put the flour, icing sugar, butter and orange zest into a food processor and whizz to fine crumbs. With the motor running, add the egg and whiz for a few seconds until the mixture forms clumps and you can press it together into a ball. (If necessary, add 1–3 tsp ice-cold water to bring the dough together.)
- ❖ Turn onto a very lightly floured surface and knead briefly until smooth. Wrap in cling film and chill for at least 30 minutes, or until firm. (The pastry can be made up to 3 days ahead or frozen for up to a month.)
- ❖ Roll out the pastry on a lightly floured surface to the thickness of 4mm. Using an 8cm fluted cutter, cut out 24 rounds and use to line two 12-hole non-stick mince pie tins.
- ❖ Option 1: Re-roll the trimmings to the same thickness and stamp out 24 stars or Christmas trees, with an appropriate cutter, for the tops.
  
- ❖ Option 2: Shortcrust topping
  - 250g unsalted Butter
  - 110g caster sugar
  - 360g plain flour
  - 4 g salt
  - 2 g vanilla extract

- Whip the soft butter with caster sugar and vanilla extract, when white & fluffy fold in the flour and salt.
  - Keep whipping it until you have a soft dough you can pipe onto the filled tartlets.
  - Bake with the filling for 20-25min at 160C.
- ❖ Put a dessert spoonful (2 tsp) filling into each pastry case, then press the tops in position. Chill for at least 20 minutes. Meanwhile, preheat the oven to 180°C/Gas 4.
  - ❖ Brush the tops with the eggwash, then bake the mince pies for 15–20 minutes until the pastry is golden and crisp. Let cool for a few minutes before removing from the tins and transferring to a wire rack to cool. Store in an airtight container in the fridge for up to 1 week. Warm slightly before serving, with a dusting of sugar.

#### For the Filling:

Plums, halved and stoned	450g
Lemons, zest & juice	Half
Water- not needed if plums are frozen	30ml
Large Cooking apples	2
Currents	35g
Raisins	35g
Sultanas	35g
Mixed Peel	35g
Nibbed Almonds	35g
Sugar	120g
Ground Ginger	1.5g
Ground Cinnamon	1.5g
Ground Cloves	1.5g
Good dash of Brandy if liked	

#### Method

- ❖ Cook plums with Lemon & Water until tender, and solid consistency
- ❖ Liquidise
- ❖ Peel & grate apples and add to the plum mix
- ❖ Add all other ingredients including lemon zest & Brandy
- ❖ Cool down before filling into the tartlets

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort