



Exclusive recipe



Florentine mince pies

MAKES 24 PREP 40 mins plus chilling COOK 25 mins EASY V

'I've mixed and matched two of my most loved festive treats – mince pies and Florentine biscuits. The Florentine topping is made with golden caramel, cherries and crunchy almonds. These little pies are then drizzled with dark chocolate for all-round indulgence.'

Esther Clark

350g plain flour
225g cold unsalted butter, cut into cubes, plus extra for the tins
4 tbsp golden caster sugar
1 large egg, beaten
400g shop-bought mincemeat (check the label if you're vegetarian)

For the topping

50g unsalted butter

50g light brown soft sugar
50g golden syrup
50g plain flour
75g glacé cherries, roughly chopped
100g flaked almonds
1 large egg, beaten
100g dark chocolate, melted

1 Put the flour in a large bowl with $\frac{1}{4}$ tsp salt. Add the butter and rub it in with your fingertips until the mixture resembles fine crumbs. Stir in the sugar, then slowly pour in the egg and 1 tbsp cold water, stirring with a cutlery knife to avoid any overly wet or dry patches. Scrunch the mixture into a dough with your hands – if it feels a little dry, add another 1 tbsp water. Knead briefly until smooth. Alternatively, pulse together the butter, flour and $\frac{1}{4}$ salt in a processor, then add the sugar, egg and 1 tbsp cold water and mix until smooth and combined. Shape into a disc, wrap in cling film and chill for 30 mins.

2 To make the topping, melt the butter, sugar, syrup and $\frac{1}{4}$ tsp salt in a pan. Remove from the heat and whisk in the flour, then stir in the cherries and almonds.

3 Heat the oven to 190C/170C fan/gas 5 and butter two 12-hole shallow, non-stick bun tins. Cut a third of the pastry off the block

and set aside. Roll out the remaining pastry on a lightly floured surface until 3mm thick, cut into 24 circles with a 7.5cm or 8cm round plain cutter and gently press into the tins.

4 Spoon about 1 tsp mincemeat into the middle of each round. Roll out the remaining pastry thinly (around 2mm) and cut out 24 lids using a 5cm cutter. Place the lids on top of the pies. Warm the topping mix if it has started to harden, then spoon a small tsp on top of each pie. Brush the edges with the beaten egg.

5 Bake for 20 mins, or until golden brown on top. Leave to cool in the tin for 5 mins before transferring to a cooling rack and drizzling with the melted chocolate. Leave to cool before eating. *Will keep in an airtight container for up to three days.*

PER SERVING 288 kcals • fat 15g • saturates 7g • carbs 34g • sugars 18g • fibre 1g • protein 4g • salt 0.2g



ESTHER CLARK

Esther is Good Food's deputy food editor. She trained at Leiths School of Food and Wine, and worked as a chef in Italy. She loves creating recipes using seasonal produce.

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Samuel Groves
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