



CAKEFACE UNTRADITIONAL MINCE PIE TART

Chocolate Sweet Paste Ingredients

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| Butter | 300g |
| Ground Almond | 65g |
| Icing Sugar | 190g |
| Salt | 5g |
| Yolks | 5 |
| Cocoa | 50g |
| Flour | 455g |

Method

1. Cream the butter and icing sugar until pale, then scrape down the side
2. Add the yolks and rest of the dry ingredients, scrape down the side once again
3. Form a block of dough, chill before rolling

Brandy caramel whipping ganache Ingredients:

(make the ganache 24 hours in advance)

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| Cream | 250g |
| Glucose | 25g |
| Sugar | 60g |
| Milk Chocolate | 170g |
| Cream | 375g |
| Brady | 80g |

1. Bring the first portion of cream and glucose to the boil and put to one side
2. Make a dry caramel by placing the sugar into a saucepan, carefully allow it to colour, stir with a metal spoon, stop the caramel from cooking by adding the hot cream.
3. Cool to 60 degrees and emulsify with the chocolate (melted).
4. Add second portion of cream, whipping until thick and smooth.
5. Chill overnight in fridge (minimum 3 hours)
6. Lightly whisk and pipe

Mincemeat Ganache

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| Cream | 200g |
| Mincemeat (shop bought or homemade) | 200g |
| Milk Chocolate | 200g |

1. Bring the cream and mincemeat together and then allow to cool and infuse for 1 hour (the longer you leave it the stronger the flavour)
2. Sieve the mixture and keep the mincemeat to one side
3. Re-weigh your cream and top up to original measurement of 200g
4. Heat cream and emulsify with the milk chocolate until smooth and silky.

Assembly

1. Fill your cooked tart shell to the top with the mince pie ganache
2. Allow to set out of the fridge until firm
3. Finish by pipping your whipping ganache on to your tart