

Mincemeat and Cranberry Tart

250 g/8 oz self-raising flour
125 g/4 oz chilled butter, diced
75 g/3 oz sugar
grated rind of 1 orange
1 egg, beaten

Filling:

250 g/8 oz fresh or frozen cranberries, thawed
250 g/8 oz mincemeat

to decorate

milk, to glaze
sugar, for sprinkling

Place the flour in a bowl, add the diced butter and rub in with the fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar and grated orange rind, then add the beaten egg and enough water to mix to a soft dough. Turn out the dough on to a lightly floured surface and knead briefly. Roll out and line a 10x6 inch shallow rectangular pan. Trim the edges, reserving the trimmings. Stir the cranberries into the mincemeat and spread the mixture over the base of the pastry case. Reroll the reserved pastry trimmings and cut into small Christmas tree or holly shapes. Arrange the shapes over the mincemeat mixture. Brush the pastry with milk and sprinkle with a little sugar. Bake in a preheated oven, 375 degrees F, for 25-30 minutes until the pastry is golden brown. Sprinkle with sugar. Cut the tart into six squares and serve warm with whipped cream or a jug of warm pouring custard, if desired.