

# Puff Pastry Mince Pies With A Custard & Crumble Top

**Makes 12**

**Hands-on Time 50 minutes (plus chilling)**

**Baking Time 30 minutes**

## Ingredients

- 1/2 portion puff pastry (or 350g ready-made)
- 100g plus 4 tsp plain flour (plus extra for dusting)
- 4 tsp caster sugar
- 4 tsp cornflour
- Pinch of salt
- Pinch of ground nutmeg
- 2 medium eggs
- 200ml full-fat milk
- 1 tsp vanilla bean paste (or seeds from 1/2 vanilla pod)
- 25g unsalted butter (chilled)
- 50g marzipan
- 2 tsp soft brown sugar
- 500g mincemeat
- 1 tsp spiced rum or brandy

## Equipment

- Rolling pin
- Sharp knife
- 12-hole muffin tray
- 3 mixing bowls
- Hand whisk (silicone if possible)
- Saucepan
- Spatula
- Clingfilm
- Spoon
- Wire rack

## Method

### 1. Prepare the Pastry

- Roll out the puff pastry into a 36cm x 32cm rectangle. Roll it up like a Swiss roll and cut into 12 equal pieces.
- Flatten each piece into a circle slightly larger than the muffin tin holes. Press into the tin and chill for 30 minutes.

### 2. Make the Custard

- Whisk eggs and 4 tsp caster sugar until pale. Add 4 tsp flour, cornflour, salt, and nutmeg. Whisk until combined.
- Heat milk and vanilla in a saucepan until steaming. Slowly whisk into the egg mixture.
- Return to the saucepan and cook over medium heat, stirring constantly, until thickened. Transfer to a bowl, cover with clingfilm, and let cool.

### 3. Make the Crumble Topping

- Rub 100g flour, chilled butter, and marzipan into breadcrumbs. Stir in soft brown sugar.

#### **4. Assemble the Tarts**

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- Divide the mincemeat between the pastry cases, pressing down with a spoon.
- Spoon the cooled custard over the mincemeat. Top with crumble, gently pressing it down.

#### **5. Bake the Tarts**

- Bake for 10 minutes, then reduce the temperature to 170°C/150°C (fan)/325°F/Gas Mark 3 and bake for another 20 minutes.
- Let the tarts cool slightly before removing from the tin. Transfer to a wire rack to cool completely.

Enjoy!