

## Mincemeat Flan Recipe

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Prep Time ~ 30 mins	Cooking Time ~ 45 mins
Approx Cost ~ £6.00	Difficulty ~ Easy
Freeze ~ Yes	Serves ~ 10

Tip ~ This delicious tart is a great alternative to Christmas pudding.

### Ingredients

2lb luxury mincemeat

3 bananas

Lemon juice for sprinkling

3 ripe medium star fruit, cut into ¼ inch slices

Thin honey for brushing

Pastry:

50g/ 2oz blanched almonds

125g / 4oz plain white flour

Grated rind and juice of 1 orange

50g / 2oz caster sugar

50g / 2oz butter, cubed

1 egg yolk

### Method:

- For the pastry, toast the almonds, do not let them burn. Allow to cool completely, then grind finely in a food processor.
- Sift the flour and a pinch of salt into a bowl and stir in the almonds, orange rind and sugar. Rub in the butter until the mixture resembles breadcrumbs.
- Beat the egg yolk with 30ml / 2tbsp orange juice and stir into the pastry until it begins to hold together, add more juice if necessary. Gather the dough into a ball, wrap in cling film and chill for 30 minutes or more. (The pastry is quite fragile and crumbly)
- Allow the pastry to come to room temperature. Peel the bananas, cut into cubes and toss in lemon juice. Mix with two thirds of the mincemeat, set aside.
- Roll out the pastry and use to line a 2.5cm / 1 inch deep, 23cm / 9inch fluted flan tin. Chill for 15 minutes.

- Preheat oven to 190C, Gas mark 5. Spoon the mincemeat and banana mixture evenly into the flan.
- Bake for 35 - 40 minutes until the pastry is golden brown.
- Meanwhile heat the grill to high. Place the star fruit slices onto a foil lined grill pan. Brush with a little honey and brown under the grill for 3 - 4 minutes, allow to cool.
- Decorate the flan with the star fruit and serve warm.