## MACAROON TOPPED BLACKCURRANT CHRISTMAS MINCE PIES



Ingredients for Blackcurrant Christmas mince pies

2 sheets sweet short pastry Blackcurrant and Honey Christmas Mince

## **Macaroon topping**

- 2 large egg whites
- 1/4 cup caster sugar
- 1 cup ground almonds
- ¼ cup coconut
- lacktriangle ½ teaspoon almond essence

Whisk egg whites until stiff, gradually add sugar, beating well after each addition. Fold in almonds, coconut and essence. Set aside.

## To assemble tarts

Lightly dust bench with flour. Place on pastry square. No rolling needed. Using a 8cm, round cutter, cut out 9 rounds from each square. Evenly push into 18 ungreased muffin tins. Prick base on each one. Refrigerate for 30 minutes. Fill each case ¾ full with mince. Use a generous teaspoon full of Macaroon mixture for topping. To prevent topping burning, place low in oven. Bake at 200°C for 10-15 minutes. Cool. Store in an airtight container. Delicious warm as a dessert with lashing of whipped cream laced with Cointreau or Maraschino liqueur. I bet you'll eat more than 12 between Christmas Day and the Twelfth Day !!!

Our thanks to Australian-based food writer Anne Morton for this delightful recipe!