

Mincemeat and Clementine Pie

powdered sugar, for dusting

pastry

75 g/3 oz plain flour

75 g/3 oz wholemeal flour

75 g/3 oz chilled butter, diced

50 g/2 oz ground almonds

25 g/1 oz sugar

grated rind of 1 orange

1 egg, beaten

filling

375 g/12 oz mincemeat

3 clementine oranges, peeled and segmented

To make the pastry, place the plain and wholemeal flour in a bowl, add the diced butter and rub in with the fingertips until the mixture resembles fine breadcrumbs. Stir in the ground almonds, sugar, and orange rind, then add the egg and mix to a firm dough. Knead the dough briefly on a lightly floured surface, then roll out and line an 8 inch pie plate. Gather up the pastry trimmings, reroll and cut into holly shapes. Reserve 6 holly shapes and attach the remainder to the edge of the pastry case with a little water. Chill the pastry shell for 30 minutes, if time permits. Mix the mincemeat and clementine segments in a bowl, then spread the mixture over the pastry case. Arrange the reserved holly shapes over the top. Bake in a preheated oven, 400 degrees F, for 25-30 minutes until the pastry is golden brown. Dust with powdered sugar and serve warm or cold.