

Date, Fig & Plum Fruit Mince Pies with Chai Butter



Method

Rub together the butter and flour until it resembles fine bread crumbs.

Stir in using a knife the egg yolk, orange rind and castor sugar and mix to a dough.

Remove from the bowl shape into a ball and flatten gently with the palm to approximately 1 inch and wrap in plastic and chill.

Place the $\frac{3}{4}$ of the dough between 2 sheets of grease proof paper and roll out to approximately $\frac{1}{2}$ cm thick.

Grease 6x5cm fluted tartlet tins and line them well with the pastry.

Fill the tartlet base with approximately 1 $\frac{1}{2}$ tsp Mudgeeraba Spices Indian Date, Fig & Plum chutney.

Roll out the remaining dough using the method above and using a 5cm diameter star shaped cutter, cut a star for the top of each pie.

Place on top and bake in a preheated 200 degree Celsius oven for 10 minutes. Set aside and cool

Combine the butter, icing sugar, orange rind and chai spice blend and whip together.

Lift the star off the top of the pie using a knife and fill with Chai Butter. Replace the star and dust with icing sugar and serve.

Makes 6



Ingredients

Pastry

150g chilled diced butter

225g plain flour

1 egg yolk

1 tsp grated orange rind

1 tbsp. castor sugar

Filling

[Indian Date Fig and Plum Chutney](#) or
[Oriental Red Date with Walnut Chutney](#)
(or your choice of chutney)



Chai Butter

75g soft butter

175g icing sugar

1 tsp orange rind

$\frac{1}{2}$ tsp [Chai Spice Blend](#)