Christmas fruit mince pies

NZBK-062 · Seasonal And Speciality · 18 pies

INGREDIENTS

600 g sweet shortcrust pastry

420 g ready-made fruit mince

1 egg

35 g icing sugar



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Line 18 small tins, add about 23 g fruit mince per pie, then fit pastry lids.
2. Seal, vent and egg wash.
3. Bake at 180°C for 17–22 min.
4. Cool and dust with icing sugar.

ALLERGEN CHECK

Wheat, egg. Check pastry for milk and fruit mince for sulphites.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-062-christmas-fruit-mince-pies