

Mincemeat, Apple & Cranberry Lattice Tart



Serves 8 Prep 20 mins Cooking 20 - 25 mins Challenge

Ingredients

375g sheet puff pastry
2 granny smiths apples, peeled, cored and diced
140g fresh cranberries or frozen ones, defrosted
1/2 tsp cinnamon
1/2 tsp mixed spice
1 tbsp golden caster sugar, plus extra for sprinkling
zest of 1/2 lemon
1/2 of 411g jar mincemeat
1 egg, beaten

Make this tart ahead and pop in the fridge or freezer until you are ready to bake it

1. Heat oven to 200C/Fan 180C/Gas 6 and put a baking sheet in to heat up. Lightly flour a work surface, roll out the puff pastry to a 30 x 45cm rectangle, then put on a sheet of baking parchment. Mix together the apples and cranberries, then add the cinnamon, mixed spice, sugar, lemon zest and mincemeat, and mix again.
2. Arrange the pastry in front of you with a short edge nearest to you. Spread the mixture in a line down the centre, ± 12cm wide, leaving 2cm of pastry at the top & the bottom.
3. To create the lattice pattern, start at the top of the pastry and cut a 1.5 - 2cm-wide horizontal strip of pastry on both sides of the mincemeat filling (so it is still attached next to the filling). About 1.5cm in from the filling, cut out a 0.5cm strip of pastry and remove this, then cut another 1.5-2cm strip (a pattern like the teeth of a comb). Repeat this method until you get to the bottom of the pastry. You'll need to cut out the final strip and remove this. Fold the top and bottom flaps of pastry up and over the filling. Fold the strips of pastry diagonally over the filling, starting from the top until you reach the bottom, creating a lattice pattern. You can now chill the tart for up to 2 days or freeze for up to 2 months.
4. Brush the tart with egg & sprinkle with extra sugar. Using the baking parchment, transfer the tart to the hot baking tray. Bake for 20-25mins or until golden brown on top (add 10-15mins if baking from frozen) Leave to cool for 5 mins before serving with whipped cream.