

Fruit Mince Tarts

VEGAN

HALAL

KOSHER

Shortmax Pastry Margarine

Ingredients

1800g **Shortmax** Pastry
Margarine
900g Caster Sugar
1500g Bakers Flour
24g Vanilla Bean Paste

300g Milk

1200g Sponge Flour
20g Baking Powder

Directions

Mix to a paste.

Add milk.

Blend to a smooth paste.



*** Best if made then laid to rest for a few hours before sheeting.**

1. Once short pastry is made following above recipe, roll dough out to desired thickness.
2. Cut short pastry to desired tartlet size and also cut out stars to go on top of fruit mince tart.
3. Spray tartlet moulds prior to lining with short pastry.
4. Line moulds with short pastry.
5. Using fruit mince filling (turn over for recipe), pipe it into each tartlet.
6. Place shortbread stars on top.
7. Bake short pastry @ 180 degrees for 20 minutes or until golden brown.
8. Allow to cool thoroughly.
9. Using icing sugar, dust short pastry stars.
10. Place stars on top of fruit mince tarts and enjoy!

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FEATURED PRODUCT:



With a proven baked through butter flavour, Shortmax pastry margarine adds that extra stamp of quality to all your short and sweet pastry lines. Can also be used for pie and quiche bases. Available in 15kg tropical grade

Ingredients

2880g Dried Mixed Fruit Chopped
1600g Chopped Brown Sugar
40g Cinnamon
16g Nutmeg

240g Lemon Juice
320g Water
240g Dark Rum or Brandy

Directions

Mix together.

Add liquid to fruit mix.

1. Mix until well combined.
2. Place in a bowl and cover. Leave for at least 1 hour before using, but for best results leave overnight. This allows sugars to break down and flavours to develop.
3. Filling ready pipe into tarts.