Recipe

Chocolate hazelnut Mince tarts

Ingredients:

Pidy tart	0.032 kg
Mathers Mincemeat	0.040kg
Chococream Crunch	0.040kg
Ferrero rocher	0.0125kg
Golden Jewel Flour	0.625kg
Delta Cake Margarine	0.389kg
Caster sugar	0.195kg
Eggs	0.155kg



Method:

- Fill the Pidy tartlet with the Mincemeat and heat in the oven for around 8-12mins at 180°C
- Once they have cooled slightly pipe or fill with Chococream crunch on top of the mince
- For making German short pastry, mix flour and Margarine together on slow speed until it resembles a crumble (making sure not to overmix)
- Scrape the egg/sugar solution into the flour/margarine mixture
- Mix on slow speed until it is clear/makes a dough
- Keep in the refrigerate until ready to use
- Roll out the pastry at approx. 4-5mm and use a Christmas themed cutter of your choice
- Bake in the oven for 10-12 minutes at 180°C
- Once cooled, place on top of tart and decorate with Ferrero Rochers and icing sugar