



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk
Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Mincemeat and Hazelnut Crumble Slice by David Pengelly

Ingredients

You will need an AGA Swiss roll tin.

For the Pastry

140g (5 oz.) Cold butter
55g (2 oz.) Icing sugar
1 Egg
225g (8 oz.) Plain flour
Zest of 1 orange

Filling

1 Jar Mincemeat

Crumble Topping

85g (3 oz.) Butter
85g (3 oz.) Demerara sugar
85g (3 oz.) Flour
100g (3.5 oz.) Pack of roasted chipped hazelnuts

Method

- First make the pastry by rubbing the butter in to the flour to form a breadcrumb mix, stir in the icing sugar and orange zest, blend in the egg and a little water if needed to form a soft dough.
- Wrap in cling film and chill for 10-15 minutes.
- Roll out on a floured board and line the Swiss roll tin, chill for 15 minutes.
- Spread the mincemeat on the pastry.
- Make the crumble by rubbing the butter in to the flour then mixing in the sugar and hazelnuts. Spread this on the mincemeat.

AGA (2 oven): Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2nd set of runners.

AGA (3 and 4 oven): Bake on the grid shelf set on the floor of the baking oven.

Everhot: put the shelf on the floor of the top oven (set at 200°C).

Bake for approximately 40 minutes until golden and firm. Cool, slice and serve.