

MINCEMEAT PARFAIT

WHAT YOU'LL NEED

Parfait:

- $\frac{3}{4}$ pt milk
- $2\frac{3}{4}$ pt double cream
- 1lb mincemeat
- 12 sheets leaf gelatine, pre-soaked
- Vegetable oil, for moulds
- Icing sugar, for moulds

Tuille Biscuits:

- 6oz butter, softened
- 8oz egg whites
- 10oz icing sugar
- 12oz plain flour
- Vanilla essence

Equipment

- Food processor
- Individual moulds

WHAT TO DO

1. Grease your moulds with a little vegetable oil - or other flavourless oil - and sift icing sugar over to cover the inside surface.
2. Heat together the mincemeat, milk and $\frac{3}{4}$ double cream and blend to a fine purée.
3. Pass the mixture through a fine strainer - you should be left with around 2 pints of liquid.
4. Add the gelatine to the cream mixture and allow to cool.
5. Whip the remaining 2 pints of double cream to a ribbon stage and fold into the gelatine mixture.
6. Pipe into the prepared moulds and leave to set in the fridge for 2-3 hours.

Tuille Biscuits

1. Preheat the oven to 180°C.
2. Blend together the softened butter and icing sugar then add a few drops of vanilla essence.
3. Carefully add in the egg whites followed by the plain flour.
4. Store until required in a bowl or tub covered with a wet cloth.
5. Shape the tuille by using a stencil of your desired shape drawn on greaseproof paper as a guide, then bake for around 8 minutes.



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