

# MINCEMEAT, PEAR AND BANANA FILO PARCELS

## WHAT YOU'LL NEED

### Ingredients

- 1 William pear, ripe
- 1 banana
- 100g mincemeat
- 40 sheets filo pastry
- 30g clarified butter
- 50g icing sugar
- Orange and lemon zest

### Equipment

- Pastry brush
- Baking sheet

## WHAT TO DO

1. Preheat your oven to 200°C.
2. Peel the pear and banana, slicing into small cubes and mix together with the mincemeat.
3. Cut the filo parcels into 12x12cm squares.
4. To assemble a parcel brush two sheets of filo pastry with clarified butter and place a spoonful of the fruits inside, pulling the corners together and squeezing to keep the parcel together.
5. Brush liberally with clarified butter and dust with icing sugar, placing on the lined baking sheet.
6. Bake your parcels for 6-8 minutes until golden and caramelised – during baking remove and dust liberally again with icing sugar.
7. Allow to cool on a wire rack and serve warm – perfect as a starter or canapé at your Christmas party!



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