



Cranberry and Pear Tarts

1 hard pear, peeled and cored
6 tbsp cranberry sauce
150g Loprofin Mix
40g hard margarine
40g butter
½ tsp caster sugar
Large pinch ground cinnamon or mixed spice

- Coarsely grate the pear into a small bowl. Add the cranberry sauce and stir well until evenly mixed. Set aside until required.
- Place the Loprofin Mix in a large bowl. Cut the fats into small pieces and rub into the mix until the texture resembles coarse breadcrumbs.
- Gradually stir in 2–3 tbsp water, sufficient to bind the crumbs and give a manageable dough. Transfer the dough to a surface dusted with Loprofin Mix and lightly knead for 30 seconds, until smooth.
- Roll out a little more than half the pastry and use to line 12 tartlet tins.
- Divide the pear and cranberry filling evenly between the pastry cases.
- Roll out the remaining dough and cut into rounds for lids. Cut a small star shape out of the centre of each. Place the lids over the pear and cranberry filling, gently pressing to seal the pastry to the base. Lightly brush the pastry tops with water. Mix together the caster sugar and spice, and sprinkle evenly over the moistened pastry.
- Bake in a preheated oven for approximately 15 minutes at 200°C until the edges are lightly browned.

