

MINCE PIE TARTS

with miso white chocolate ganache

from *Life Kitchen*

Ingredients (makes 12)

12 ready-made individual tart cases
1 x 400g jar of mincemeat
75ml double cream
2 teaspoons of miso paste
150g white chocolate, broken into small pieces
Zest of an orange, finely grated

Method

Place the tart cases in a single layer on a tray.

Fill each case with enough mincemeat to line the bottom but be careful not to overfill. (You'll have enough mincemeat left over for another batch.)

Pour the cream into a small saucepan on a low heat and bring to a gentle simmer.

Once simmering gently, whisk in the miso until fully incorporated.

Place the white chocolate in a heatproof bowl and pour over the hot miso cream and leave for 5 minutes, or until the chocolate has melted.

Once the chocolate has melted, stir to fully combine.

Slowly pour the white chocolate ganache into each case over the mincemeat, being careful not to let it overflow.

Sprinkle over the orange zest, then refrigerate the tarts until set.

Once set, eat all the tarts yourself!

