



## **Mini Mince Meat and Apple Strudle**

For 4 people

- 2 full double sheets of filo pastry
- 1 jar of good quality mincemeat
- 2 golden delicious apples
- Melted unsalted butter
- Icing sugar
- Pinch of ground cinnamon

Peel, grate and dice the apples as shown, quickly fry in a little melted butter dust with icing sugar and add a pinch of cinnamon. Allow to cool in a colander then mix with the mincemeat.

Spread out the sheets of filo, brush with the melted butter. Roll the mincemeat and apple mixture in cling film. Place on the filo then unwrap. Roll and fold over the pastry. Place on a baking sheet, dust with icing sugar and bake in a hot oven 180c for 8 – 10 minutes. Allow to cool then cut into bite size pieces.