

# Christmas Jalousie

## Ingredients:

- 250g Puff Pastry
- 3 tablespoons Sweet Mincemeat
- Icing Sugar to decorate

## Equipment:

- Rolling Pin
- Table Knife
- Flour Dredger
- Tablespoon
- Pastry Brush

## Method:

1. Light the oven 220°C, collect equipment and ingredients
2. Roll pastry into a large square, trim edges and cut in half
3. Put one half onto the baking tray and fold the other in half
4. Make cuts on the folded edge of the pastry, about 1 cm apart
5. Wet edges of the pastry on the baking sheet and spoon on the mincemeat, leaving the edges clear
6. Place the other pastry on top to form the lid
7. Seal the edges by pressing down lightly to stick them together
8. Knock up the edges with table knife, to help pastry puff up
9. Brush the top of the pastry with beaten egg
10. Bake in the oven to golden brown and risen

