

Secretts Ecclefechan Tarts

WITH WHISKEY & ORANGES

This delicious version of the traditional Ecclefechan Tart is flavoured with the zest and a little juice from Seville or Blood oranges both of which are currently in season at this time of year. Soaking the dried fruit in whiskey & orange juice lends a lovely texture and flavour to the finished bake.



Ingredients

Filling:

50g unsalted butter, melted

100g soft dark brown sugar

75g raisins

75g sultanas

50g walnuts, roughly chopped

2 tbsps whisky

1/2 tsp cinnamon

Finely grated zest of one medium orange and 1 tsp orange juice

1 egg, lightly beaten

Pastry Base:

1 block of ready to use shortcrust pastry or a gluten free equivalent

Method

1. Mix all the filling ingredients together in a mixing bowl. Cover and chill in the fridge for 30 mins.
2. Preheat oven to Fan 170°C/Gas Mk 4.
3. Roll out the pastry on a lightly floured surface and dusted surface. Using a 9cm fluted cutter mark out 12 rounds.
4. Press the pastry rounds into a 12 hole patty tin. Gently prick the base of each round with a fork.
5. Spoon the filling mixture equally between each of the pastry bases.
6. Bake in the oven for 15-20 minutes. Cover with a sheet of foil for the final 5 minutes of baking if the dried fruit starts to catch.
7. Delicious served warm with a dollop of clotted cream.

*The raisins and sultanas can be soaked overnight in the whisky and orange juice.

*You can omit the whisky and make up the difference with orange juice.

