

Glorious Food

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Seasonal Recipe

Festive Fruit and Nut Pithivier



Pithivier is a large, round, puff pastry tart with scalloped edges; originally filled with almond cream, it is the speciality of Pithiviers in the Orleans region of France, traditionally served as a Twelfth Night cake. Here is a festive version, with the real flavour of Christmas, which you can make ahead as it freezes well – simply thaw it during the day and pop in the oven to warm through. All the ingredients are available in Priory Farm Shop, including handy little packets of marzipan, and a choice of goodies with which to decorate the top. You can simply use glace cherries and chopped apricots, or more exotic candied fruits, perhaps some pecan nuts; try arranging them in a circle, as if decorating a Christmas wreath.

Special Ingredients are
available at Priory Farm Shop



Festive Fruit and Nut Pithivier

Ingredients

(Serves 6-8)

500g packet of puff pastry
1 Bramley apple, peeled cored and chopped
8oz/200g mincemeat
1oz/25g walnuts
2oz/ 50g dried apricots, chopped
4oz/100g marzipan
2-3 tablespoons apricot jam
glace or candied fruits for decoration

Method

1. Roll out the pastry to the thickness of a pound coin. Using an 8inch/20cm plate or tin as a guide, cut out a circle, and then a second, slightly bigger one, (guiding the knife carefully around, ½ cm outside the plate). Place the smaller circle on a baking tray.
2. In a large bowl, mix together the chopped apple, apricots, mincemeat and walnuts. Spoon this mixture into the centre of the pastry, flattening it with a spoon, but leaving a 1 inch/2.5cm edge of pastry, which should be brushed with water. Roll out the marzipan into a 6 inch/15cm circle and place on top, to cover the mixture.
3. Carefully place the bigger pastry circle on top, pressing down gently on top, but firmly around the edge to ensure a good seal. Make a scalloped edge pressing down with your thumb and pulling the pastry in with the tip of a knife, repeating all the way round. Also with a sharp knife, make light curved strokes, radiating out from the centre, which is the traditional Pithivier decoration.
4. Make an air-hole in the centre and brush with egg-wash. Bake at Gas 6/200C for 30-35 minutes, until golden. Allow to cool, brush with warm, sieved apricot jam and decorate with a circle of colourful glace fruits. Serve warm or cold.

Ingredients are selected from Priory Farm Shop, Sandy Lane, Nutfield, Surrey RH1 4EJ
Find more fresh ideas at www.PrioryFarm.co.uk To check availability, please ring 01737 822603