



Finlay's Mincemeat / Brandy Mincemeat

The select blend of vine fruit, apple and spices are what makes Finlay's Mincemeat the baker's first choice for mince pies and pastries. It's the Finlay knowhow that has perfected the manufacturing process which gives our mincemeat its unique flavour. Finlay's Mincemeat contains no rusk or other bulikng ingredients. Finlay's Mincemeat will not boil out, leaving your pies and pastries filled with the most delicious tasting fruit filling after baking.

Indulge your customers with Finlay's Mincemeat with Brandy. Containing actual branded spirit, Finlay's Brandy Mincemeat provides a touch of luxury to the traditional mincemeat pie. As well as the seasonal favourites, use in combination with other confectionary fillings such as custard or macaroon paste to give your cakes a sweet and spicy twist.

Recipe Idea

Mincemeat and Almond Slice. Prepare sweet paste, roll out a line on a baking tray. Spread on top of the pastry an even layer of Finlay's Macaroon Paste. Finish with flaked blanched almonds or an almond crumble. Bake for 25-30 minutes @170c.

Advantages

Exceptional baking performance
Maintains fruit volume after baking
Suitable for OVO-Lacto Vegetarians, Vegans and Vegetarians

Product Info

Pack size

12.5kg bucket - Code B0116
1000kg IBC

Palletisation

12.5kg x 80

Storage

Store in cool ambient conditions

Make Up Instructions

Stir contents before use

Recommended Use

Traditional Sweet Paste & Puff
Paste Mince Pies
Danish Pastries & Streusel
Loaf Cakes & Muffins