



## 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

## 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 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, Finlay's Mincemeat can be used 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 @170°C.

### Advantages

Exceptional baking performance  
Maintains fruit volume after baking