

Roman Recipes - Stuffed 'Dormice'

(Jam tarts with a twist!)

Ingredients

SWEET PASTRY

- 250 g plain flour, plus extra for dusting
- 250 g icing sugar
- 125 g unsalted butter, softened
- 1 large free-range egg
- 1 orange or lemon
- a splash of milk



FILLINGS

30 heaped teaspoons of your favourite jams, curds or marmalades - I used raspberry!

Currants or raisins for the 'eyes'

Method - First, preheat the oven to 180°C/350°F/gas 4. **You must have an adult help you with this.**

1. Put the flour, sugar and butter into a food processor and pulse until you have a mixture that looks like breadcrumbs - This can also be done with the rubbing in method with your fingertips. Crack in the egg, grate in the zest from your orange or lemon and pulse again, adding a little splash of milk to bring everything together, if needed. Wrap the dough in clingfilm and pop it into the fridge to rest for 30 minutes.
2. Dust a clean surface and a rolling pin with flour and roll out the pastry so it's 0.5cm thick. Have ready a baking tray with greaseproof paper on and a round pastry cutter about 6cm - you could use an upturned cup. Cut out rounds of pastry and gently lay on the tray. Any leftover pastry can be gently pushed back into a ball and rolled out to make a few more 'mice'. Put 1 heaped teaspoon of filling onto each pastry round, and fold up the pastry so that it joins in the middle, like a long parcel. Use a splash of milk to join and seal it all up. Next, add on the two currant or raisin 'eyes' at either side.
3. Pop the trays on the middle shelf of the oven and cook for around 12 to 15 minutes, or until the pastry is golden. Remove from the oven, leave on the tray to firm slightly, then transfer to a wire rack and leave to cool for a few minutes before serving.
4. PS: You could even add strawberry laces for the 'tails' or dip in a small amount of honey and sprinkle with poppy seeds like the romans did.

Enjoy!