



Pinapples Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Pastry: 1) 150g plain flour 2) 1/4tsp salt 3) 100g butter or margarine - melted 4) 1 tsp baking powder 5) 2 yolks egg Jam: 1) 250g grated pineapple 2) 150g sugar 3) 1 tbsp lemon juice 4) 1/2 tsp cornflour

Instructions

Making the jam: Bring to a boil grated pineapple, sugar and lemon juice. Let it simmer for 30 minutes or until it thickens. Sieve in half a teaspoon of cornflour. Put aside to cool. For the pastry: Sieve flour, baking powder and salt into a mixing bowl. Add in margarine or butter bit by bit then add egg yolks to form a dough. Roll pastry into 0.5cm thickness and stamp out with a cutter. Press about 0.25cm deep in the centre. Add one teaspoon of filling. If you like, you can decorate the tart with two strips of pastry placed to make a cross on the top. Dust baking tray with flour to avoid stickiness and bake in a preheated oven at 180°C for 10 to 15 minutes or till lightly brown.