



# YuMMY PineaPPle TaRts

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Ingredients

Makes about 80 tarts ( medium size )

### Pineapple jam:

3 medium-size pineapples ( 2 unripe, 1 ripe ) grated

300g castor sugar

1 stick cinnamon and 1 star anise (optional)

Note: Amount of sugar is for guidance only. Please adjust this amount according to size and sweetness of your pineapples.

### Tart Pastry:

125g butter

100g icing sugar

---

---

80g milk powder

1 egg yolk

250g flour

## Instructions

Methods for cooking Pineapple Jam:

1. Cook grated pineapple in a pot with sugar for about 1 hour, stirring occasionally ( add in cinnamon and star anister )
2. Cook until the pineapple jam starts to leave the sides of the pot/or pineapple juice dry up. Remove from stove and set aside to cool.

Methods for the Pineapple tarts:

1. Preheat oven at 170-180 deg C.
2. Cream butter light and fluffy, gradually add egg and blend well ( no beating, just folding)
3. Sift icing sugar, milk powder, and flour into the mixture. Fold to incorporate all ingredients to form a smooth pastry dough.
4. Set aside for 30mins
5. Use Pineapple tarts mould, print it and place the pineapple jam on top.

---

6. Bake for 20mins, and keep it once cool in an airtight container

7. Enjoy with a cup of tea/coffee