



YuMMY PineaPPle TaRts

NIBBLEDISH CONTRIBUTOR

Ingredients

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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