



PINEAPPLE TARTS

Servings: 80

I just love Pineapple Tarts with their sweet and buttery flavours. And how they just melt in my mouth. I am often reminded of the good times I share with my family and friends during Chinese New Year, all the festivities and great food!

INGREDIENTS:

For the Pineapple Jam

3	Pineapples
300g	SIS Fine Grain White Sugar
OR	
1kg	Pineapple Jam (Premade or homemade)

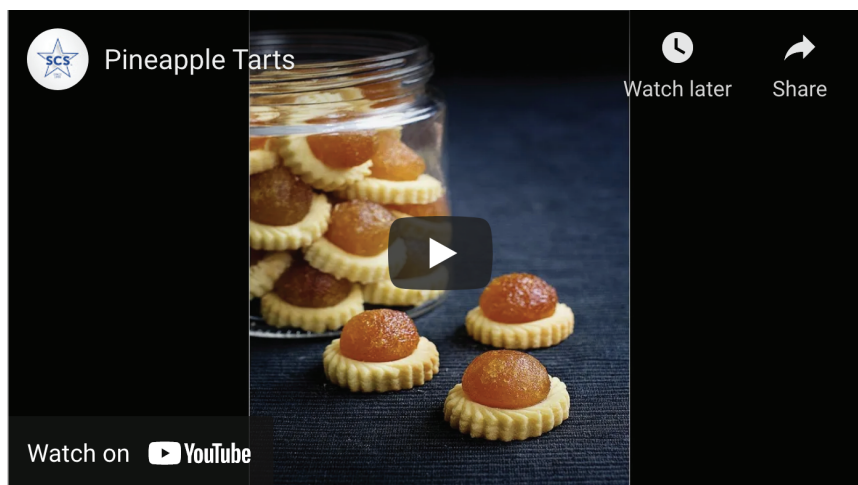
For the Crust

1 Block	SCS Unsalted Butter
400g	Sunshine Plain Flour
40g	SIS Icing Sugar
1	Egg
1	Egg Yolk
1 tsp	Salt

1. Make the Pineapple jam - Quarter the pineapple and shred it.
2. Cook the shredded pineapple until the pineapple juice thickens. Add in sugar, keep stirring or it may burn.
3. Cook until it is the right consistency; thick and stiff with a bit of moisture.
4. Allow the pineapple jam to cool and then refrigerate it.
5. Make the crust - Preheat oven to 170°C.
6. Sift flour into a mixing bowl and add in a pinch of salt.
7. Cut the butter into small cubes and add into the mixing bowl. Mix with your hand until the batter is crumbly.
8. Add in both eggs and continue to knead until the dough is formed.
9. Cover the bowl (with the dough inside) with wet cloth.
10. Roll the pineapple jam into balls (appx 12g per ball).
11. Dust table with flour. Flatten the dough to the thickness of half a cm with a rolling pin.
12. Cut into cookies with a cookie cutter.
13. Assemble the tarts - Put the pineapple jam balls onto the cookie dough and then place the tart on a buttered baking tin. Repeat until all tarts are made.
14. Place in oven and bake for 15 minutes.
15. Remove from oven and allow to cool. Share as desired!

TIPS:

Keep pineapple tarts in an air-tight container if you don't plan to serve immediately. The pineapple jam can be kept for a several weeks in the refrigerator. So go ahead, make more for when you bake more Pineapple Tarts nearer to Chinese New Year.



<https://youtu.be/b8zrc7axG1I>