Pineapple Tarts
Makes 100 tarts

INGREDIENTS

Pineapple Jam
- 1.8kg Pineapple Flesh
- ½ Tsp Cloves (Ground)
- ⅛ Tsp Nutmeg
- 260g White Sugar
- 3g Fine Sea Salt
- 1 Tbsp Lemon Juice

Crust Pastry
- 360g Unsalted Butter
- 100g Condensed Milk
- 2 Egg Yolks
- 500g Plain Flour
- 10g Fine Sea Salt

Egg Wash
- 2 Egg Yolks
- 1 Tbsp Whole Milk

Puff Pastry
1. Deshell and cut the pineapples into small pieces.
2. Blitz the pineapple into a puree with a blender.
3. In a large pot, bring the pineapple puree to a simmer (medium heat) and add in the cloves and nutmeg, continuously stirring.
4. After most of the water has evaporated, add in the remaining ingredients.
5. Continue to stir until the pineapple jam turns golden, is mostly dry and becomes sticky. It should weight approximately 800g.
6. Transfer to a bowl, cover with a towel and let cool for at least 30 mins at room temperature or in a refrigerator.

Crust Pastry
7. In a mixer, cream the butter and condensed milk into a light and fluffy mixture.
8. Add in the egg yolk.
9. Slowly add in the flour and salt. Mix until a cohesive dough forms.

Inspired by Rasa Malaysia’s “Best Ever Pineapple Cookies”
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Assembly
10. Measure out 10g of the pastry crust dough and 8g of the pineapple jam.
11. Roll out the dough into a rough circle and wrap the jam within.
12. If the dough becomes too hard to work with, refrigerate it for 15 mins before continuing.
13. Repeat 100 times or until you are out of pastry crust dough and pineapple jam.

Bake
14. Make the egg wash by beating 2 egg yolks with 1 tbsp of whole milk.
15. Brush the pineapple tarts with the egg wash.
16. Bake at 160°C for 22 minutes.
17. Let cool for 30 mins before consuming.

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