



Nonya Pineapple Tarts

Recipe by Chef Philip Chia, Peranakan Heritage Cooking

INGREDIENTS

For the pineapple jam:

- 3 - 4 large ripe pineapples, peeled and cored
- 150g sugar
- 1 cinnamon stick (2 - 3 inches in size)
- 3 cloves
- 1 piece star anise

For the pastry:

- 350g butter at room temperature
- 2 egg yolks
- 1 egg white
- 600g plain flour (all purpose - sifted)
- 1 egg yolk (for brushing onto tarts)
- ½ tsp salt

METHOD:

1. Pineapple jam can be prepared in advance and kept refrigerated if desired. Chop pineapple roughly and placed onto a strainer to drain for about 15 mins. Do not squeeze pineapples
2. Transfer drained pineapple into a pot. Add sugar, cinnamon, cloves and star anise
3. Cook and stir constantly until mixture is thick and sticky and golden yellow in colour. Remove from heat and allow pineapple jam to cool completely
4. Add egg yolks and egg white in mixer and increase speed to medium until well combined. Mix in sifted flour until mixture comes together
5. Shape cooled pineapple jam into balls in 2cm diameter
6. Preheat oven to 170C
7. On a ligh dusted surface, roll pastry out into a 0.5cm thick sheet. using a 4cm diameter pineapple tart mould, cut chape from pastry and put onto a lined baking tray. Top with the ball of pineapple jam and shape neatly
8. To decorate tart, roll excess dough into a thin sheet, use a pastry cutter and cut into thin strips and place onto of tarts.
9. Brushed tarts lightly with beaten egg yok and bake for 12 - 15 mins or until tarts are golden brown
10. Remove from oven and leave to cool on a wire rack before serving

Enjoy!

Note: This pastry is light but firm. If you prefer pastry to be even lighter, fry the plain flour for about 5 - 10 mins and allow to cool completely before using.