

Nonya Pineapple Tarts

by: Chef Philip Chia (Peranakan Heritage Cooking)



INGREDIENTS

(For Pineapple Jam)

- 3 - 4 ripe pineapples, peeled and cored
- Sugar 150 g (12 oz)
- 1 Cinnamon stick
- 3 cloves
- 1 star anise

(For Pastry)

- Butter 350 g (12 oz) at room temperature
- 2 egg yolks
- 1 egg white
- All purpose plain flour 600 g, sifted
- 1 egg yolk, beaten (for brushing on to tarts)
- Salt 1/2 tsp

DIRECTIONS

1. Pineapple jam can be prepared in advance and kept refrigerated if desired. Chop pineapple roughly and place in a strainer to drain for about 15 mins. Do not squeeze pineapples.
2. Transfer drained pineapples into a pot. Add sugar, cinnamon, cloves and star anise. Cook, stirring until mixture is thick, sticky, and golden yellow in colour. Remove from heat and allow pineapple jam to cool completely.
3. Pineapple pastry: Using an electric mixer, beat butter and salt on a slow speed for about 1 min until well mixed.
4. Add egg yolks and egg white and increase speed to medium until well combined. Mix in sifted flour until mixture come together.
5. Roll cool pineapple into balls in 2 cm diameter.
6. Preheat oven to 170 C (330 F).
7. On a light dusted surface, roll pastry out into a 0.5 cm (1/4 inch) thick sheet. Using a 4 cm (1 1/2 inch) diameter pineapple tart mould, cut shape from pastry and put into a lined baking tray. Top with a ball of pineapple jam and shape neatly.
8. To decorate tart, roll excess dough into a thin sheet. Using a pastry cutter, cut into thin strips and place on top of the pineapple tarts. Brush lightly with beaten egg yolk and bake for 12 - 15 mins or until golden brown.
9. Remove from oven and leave to cool on a wire rack before serving.