



## RECIPES

### COLOURFUL PINEAPPLE TARTS



## INGREDIENTS

### PINEAPPLE JAM

3kg	Pineapples, peel and de-eyed
500g	Sugar
4 nos	Cloves
1 no	Cinnamon Stick

### TART DOUGH

250g	Prima Hong Kong Flour
170g	Unsalted Butter, cut into cubes
½ tsp	Salt
1 no	Whole Egg, lightly beaten
1 tsp	Vanilla Essence

## PROCEDURE

### PINEAPPLE JAM

1. Chop and blend pineapples. Discard the juice using a sieve.
2. In a pan, cook pineapple, sugar, cloves and cinnamon stick until it turns thick and dry. The jam-like consistency should be moist and easy to roll into small pineapple balls.

### TART DOUGH

1. In a bowl, mix Prima Hong Kong Flour, butter and salt, rub the butter cubes into the flour till it resembles crumbs.
2. Add egg and vanilla essence, mix until dough is formed.
3. Let it rest for 30 minutes in the fridge.
4. Roll out dough to a thickness of 5cm and cut into desired shapes. Place the pineapple jam in the middle and decorate with pastry flower.
5. Brush the tarts with egg wash. Preheat oven to 170°C and bake until the tarts are light brown.

*Recipe by Chef Ambrose*