

Pineapple Tarts

Everyone needs Pineapple Tarts for Chinese New Year!
Here is our gluten-free version of this favorite treat.

YIELD

PREP TIME

COOK TIME

40 tarts

2 days

20 min

Pineapple Filling

Ingredients

- 4-5 medium to large sized ripe pineapples.

Directions

1. Remove outer skin, inner core, and eyes of pineapple
2. Use a food processor, shred the pineapples.
3. Place the shredded pineapple into a heavy pan. Bring pineapple to a boil and cook over medium heat while stirring frequently for about 3-4 hours until the pulp is dry and golden brown.
4. Chill the filling and roll into 9 gram balls. Keep leftover filling in the refrigerator in an airtight container.

Notes

We know you are busy, busy, busy getting your spring cleaning done and preparing for family reunions.

- We have based this recipe on Bob's Red Mill 1-1 Flour blend, which is widely available in Singapore.
- If you are not able to make your own pineapple filling, pre-made filling is available at Phoon Huat.
- A food processor is recommended.
- If you have a Thermomix, both pineapple filling and dough can be prepared in it.
- Bob's Red Mill 1 to 1 Flour Blend - available at most Cold Storage and Marketplace stores, Mustafa, Phoon Huat.

Pastry

Ingredients

- 450 g Bob's Red Mill 1-for-1 flour
- 280 g unsalted butter cut into small pieces and frozen.
- 1 tsp of salt
- 2 eggs, beaten
- 3 tbsp ice water

Directions

1. In a food processor, pulse **flour** and frozen **butter** until it has a course sand like consistency.
2. Add **eggs** and **ice water** and mix into a dough. Pulse until combined.
3. The dough will not hold together at first, so work it till the butter has melted slightly and the dough is just intact.
4. Divide the dough into 3 pieces. Chill in fridge for at least 30 minutes. Leave 2 in the fridge as you roll out 1.
5. Use a small amount of BRM 1-1 flour or rice flour for rolling out the dough.
6. Shape as desired. Glaze with egg. Bake in oven preheated at 160°C for 20 minutes.