



Earl Grey Infused Pineapple Tarts

Overview

Difficulty: Medium

Servings: 50 Pieces

Preparation Time: 45 Minutes

Cooking Time: 90 Minutes

Ingredients

Pastry Dough

700g Plain Flour
100g Milk Powder
100g Caster Sugar
500g Unsalted Butter
3 No.s Egg Yolks
1 No. Egg White
5g Earl Grey Tea Leaves –
Finely Chopped

Pineapple Jam Filling

4 No.s Pineapples - Peeled and
Deskinned
380g Caster Sugar
2 Pieces Cinnamon Stick
1 Piece Star Anise
1 Teaspoon Pineapple Essence

Finishing

2 No.s Egg Yolk
10ml Water
A little Gold Powder

Methods for Jam Filling

Step 1

Peel the pineapples, remove the core, and the 'eyes' on the flesh. Next, grate the flesh and keep the pulp.



Step 2

Add the pulp to a medium sized pot with a thick bottom. Next, add castor sugar, cinnamon sticks and a star anise.



Step 3

Cook the pulp till it thickens into a jam-like texture. Add and stir in the remaining sugar and pineapple essence until it forms into a pineapple jam paste.



Step 4

Portion the jam into balls weighing approximately 10g each.



Pastry Dough

Step 5

Chop the earl grey leaves into fine powder. Sift the flour, milk powder and powder from the earl grey leaves into a bowl



Step 6

Add unsalted butter and castor sugar to the bowl of the kitchen machine. Insert the paddle whisk attachment to the Kitchen Machine, use it to stir the ingredients till they turn creamy.



Step 7

Add an egg white, and the egg yolks to the mixture in step 6 as the kitchen machine continues to stir the ingredients. Gradually mix the sifted flour in step 5 with the ingredients. Finally, knead the mixture till it forms into a ball of dough.



Step 8

Pre-heat the oven to 180°C using the 'Top and Bottom Heat' mode. Portion the dough into balls weighing 10g each. Flatten the dough, place a dollop of pineapple jam in it, and wrap the dough around the jam.



Step 9

Roll the pastry into a ball, and lay them on a lined baking tray. Lightly press the dough with a fork to leave indentations on the dough.



Step 10

Beat the egg yolks and water together. Next, apply egg wash on the pastries and sprinkle earl grey powder onto the pastries.



Step 11

Bake the pastries for 25 minutes at 180°C. To add festive cheer, brush some gold powder onto the pineapple tarts after baking them.

