

Pineapple Tart

**Green
house**
Your Solution For BARESCA



Cookies

Unsalted Butter	100 g
Icing Sugar	20 g
Cake Flour	150 g
Corn Flour	6 g
Salt	1 g
Egg Yolk	1 nos
GH Vanilla Flavour Powder	1 g
Pineapple Filling	200 g

Preparation Time : 1 hour minutes

Baking Time : 12 minutes

Makes around 25pcs

Directions:

1. Preheat oven to 180°C. Measure the pineapple filling 8gm per each and roll into an oval shape. Set aside until needed.
2. Cut the unsalted butter into cube. Sift icing sugar, cake flour, corn flour, salt and **GH Vanilla Flavour Powder** into a bowl.
3. Add in the butter cube into dry mixture. Rub the butter with flour until crumbly. Add in the egg yolk and knead until well combined.
4. Put the dough into a pineapple pastry nozzle and then press out into a strip of 5cm length. Place the pineapple filling on the strip and roll up the pastry. Cut off the excess pastry. Brush with egg wash.
5. Bake at 180°C for 12 minutes. Leave to cool and serve.

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