

Pineapple Tart

(Mauri Tart Mix)



Mauri Tart Base Mix

Pinnacle Custard Powder

Egg yolk

Butter

Pineapple Filling

Weight (gm)

135

15

20

75

1. Mix all the ingredients at slow speed for 1 min. Scrap bowl.
2. Mix at medium speed for 1 min.
3. Fill cookie dough into cookie press for pineapple tart.
Pipe out onto a non-stick tray.
4. Place a rolled pineapple filling onto the dough and roll up.
Glaze with egg yolk.
5. Bake at 170°C for 15 - 18 mins.

* *Strawberry Tart : change pineapple filling to strawberry filling
and add red colour to the dough*

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