

# Roll Tart (Pineapple / Strawberry / Blueberry)

(Mauri Classic Cookie Mix)



## Weight (gm)

Mauri Classic Cookie Mix	450
Pinnacle Custard powder	50
Egg yolk	70
Butter	250

## Fillings

Pineapple Filling

1. Using paddle attachment, blend all the ingredients at low speed for 1 min. Scrap down the bowl.
2. Change to medium speed and mix for 1 min.
3. Fill cookie dough into cookie press. Pipe out onto a non - stick tray.
4. Place a rolled pineapple filling onto the dough and roll up.
5. Glaze with egg yolk.
6. Bake at 170°C for about 18 mins. Baking condition vary depending on dough size and oven characteristics.
7. Remove from oven and let it cool before packing.

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

\*Blueberry Tart: change pineapple filling to blueberry filling and add blue colour to the dough.

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