

◆SINGAPORE STYLE PINEAPPLE TARTS◆

《INGREDIENTS》

●FILLING

4 **fresh pineapple**, 400 g **caster sugar**, 4 cm piece **cinnamon stick**, 1 **star anise**, use 4 segments, 4 **cloves**, 2 tablespoons **lemon juice** or 2 tablespoons **lime juice**

《DIRECTIONS》

●FILLING

1. To make the jam, grate the pineapple coarsely.
Drain as much water as possible from the grated pineapple using a sieve.
2. Combine the grated pineapple with the cinnamon stick, star anise and cloves in a wide saucepan and cook over a moderate heat, stirring occasionally, until mixture is semi-dry. Add in the caster sugar and stir until all the sugar is dissolved and the mixture is almost dry.
3. Set aside to cool.

《INGREDIENTS》

●CRUST

340 g **plain flour**, 340 g **cake flour**, 1 tablespoon **salt**, 2 tablespoons **icing sugar**, 450 g **butter**, cubed, 2 egg yolks, 1 teaspoon **vanilla essence**, 50 ml **ice water**
2 beaten **eggs**, for glaze

《DIRECTIONS》

●Pastry dough

1. Put sifted flour, salt and sugar in a mixing bowl.
2. Rub in butter until mixture resembles breadcrumbs.
3. Beat in the egg yolk and add ice-cold water and vanilla essence.
4. Mix well to form a dough.
5. Place in a plastic bag and chill in the refrigerator for 30 minutes.
6. Roll pastry out to 0.5 cm thickness on a lightly-floured tabletop and cut out rounds with a pie cutter.
7. Fill the middle of each piece of cut-out pastry with pineapple jam filling.
8. Optional: Pinch a small neat frill around the edging.
9. Optional: Cut thin strips of pastry to form a lattice on top of each pie.
10. Glaze the strips with beaten egg.
11. Place tarts on a greased baking tray and bake in preheated oven at 180°C for 15 minutes.
12. Reduce the temperature to 170°C and continue to bake for another 10 minutes or until golden.
13. Turn tarts out to cool on a wire rack before storing in air-tight containers



◆Kuih Lapis◆

※Steamed Kuih Lapis is a popular snack in Malaysia and Singapore and it literally means layer cake in Malay.

《INGREDIENTS》

350g **Tapioca flour**, 100g **Rice flour**, 500ml **Water**, 300g **Sugar**, 4 **Pandan leaves**
500ml **Thick coconut milk** with a **pinch of salt**, **Food colouring**

<Instructions>

1. In a pot boil water, sugar and pandan leaves together till sugar dissolved. Turn off heat, discard pandan leaves and add in coconut milk. Stir well and leave aside to cool.
2. Mix tapioca flour and rice flour together and gradually blend well into coconut liquid with a hand whisk. Then strain mixture through a sieve to ensure it is free from lumps.
3. Divide mixture five equal portions and add desire colouring into 4 portions, and keeping one portion white.
4. Grease a 7-inch square or round cake pan and place in steaming pot for few minutes over high heat.
*If you do not have a cake pan, you can use a microwave-save Tupperware.
5. Pour about 100-125ml of white liquid into the heated pan and steam at high heat for about 8 minutes till batter is cooked. Remove the lid and wait for 1 min.
6. Add 100-125ml of pink liquid onto it and steam for another 5 minutes. Remove the lid and wait for 1 min.
7. Repeat the procedure, alternating liquid until all the batter is used up.
Steam the last layer for about 10 min. Remember to stir the batter every time before pouring out the liquid to steam each time.
8. Leave Kuih Lapis to cool completely after steamed and invert the cake pan to knock out the kuih.
9. Grease knife with little oil before cutting. You may also brush a little oil on the surface as gloss finishing

