



Pineapple Tart

Ingredients

BAGUS Camellia Pineapple Tart Mix	450g
BAGUS GOLD Pineapple Paste	500g
Butter (Sejuk)	250g
Egg Yolk	6nos

Method

1. Use stand mixer with paddle attachment to mix the cold butter and Bagus Camellia pineapple tart mix at low speed until it becomes crumbly.
2. Add in 6 egg yolks and mix at medium speed until it becomes soft dough.
3. Shape Bagus Gold pineapple paste into balls, wrap with dough & brush with eggwash.
4. Bake at 170°C for 8-12 minutes or until golden brown.