

Pineapple and Dulce Leche Tartlet

Ingredients

1 large pineapple (about 1.5kg)
150g castor sugar
zest and juice of 1 lime

For the pastry

300g plain flour
90g icing sugar, plus extra, for dusting
¼ tsp salt
200g unsalted butter, cold, cut into cubes, plus an extra 10g,
melted, for brushing tins
grated zest of 1 lime (1 tsp)
1 large egg yolk
20ml ice-cold water

Dulce de Leche

3 cans sweetened condensed milk,
boiled for 2 hours

Method

1. For the jam, peel the pineapple, remove core and chop flesh into roughly 4cm to 5cm pieces (around 700g).
2. Pulse pineapple flesh in a food processor to form a coarse purée. Strain through a fine sieve into a bowl, but do not press down on the purée; the aim is simply to remove excess juice.
3. Combine the pineapple purée, sugar, lime zest and lime juice in a medium saucepan over medium-low heat and stir until the sugar has dissolved.
4. Increase heat to medium, bring to a boil, then simmer for about an hour, stirring every 5 to 10 minutes with a wooden spoon. May lower the heat a bit, and stir more frequently as the mixture thickens, to prevent it catching on the bottom of the pan.
5. It will be ready when it is a thick golden paste (thicker than regular jam) and holds its shape when spooned on to a plate. Remove from heat and transfer to a bowl to cool.
6. For the pastry, sift together the flour, icing sugar and salt and place in a food processor. Add the butter and lime zest, then pulse a few times until the mixture is the consistency of breadcrumbs. Lightly whisk together the egg yolk and water, and add this to the mix, pulsing just to combine.
7. Tip the dough out onto a lightly floured surface – it will be quite wet and sticky. Dust hands lightly with flour, and press or pat gently to form a ball, then divide the pastry into two. Wrap each half loosely in cling film and press gently to form two flattish discs. The dough will be soft and must be chilled for at least an hour.
8. Brush the moulds of a 12-hole patty pan lightly with melted butter and set aside.
9. Place one chilled pastry disc from the fridge onto a lightly floured surface. Remove the cling wrap, then tap the pastry all over with a lightly floured rolling pin to soften slightly before rolling out until 2mm thick.
10. Using a 7cm cookie cutter, stamp out 12 circles and place one in each greased mould. Gather the pastry offcuts and press together, then wrap in cling film and return to the fridge to use for further shells.
11. Preheat oven to 180C.
12. Spoon a heaped tablespoon of the pineapple jam into each pastry case. Level the surface with the back of a teaspoon.
13. Spoon the cooled dulce de leche on top of the jam.
14. Bake for about 20 minutes, or until the tart and pastry is golden brown all over.
15. Remove from oven and allow to cool on the tray for 10 minutes before transferring to a wire rack to cool completely. Use a sieve to dust tarts very lightly with cinnamon powder.