



Miele

Salted pineapple and brown sugar frangipane tart

By Shannon Bennett

45 minutes + 12 hours resting time

Preparation time

1 hours 20 minutes

Cooking time

10 Servings

Serves

INGREDIENTS

Tart shell

400 g plain flour
125 g almond meal
½ teaspoon salt
250 g unsalted butter
125 g pure icing sugar
1 x 70 g egg

Brown sugar frangipane

250 g unsalted butter
250 g brown sugar
250 g eggs (4 eggs)
250 g almond meal
75 g flour

To serve

Freeze dried makrut lime
powder

Miele Accessories

Baking tray

Pineapple

1 pineapple, skin on
18 cloves
1 kg table salt
10 g Chinese five spice
3 vanilla pods
4 egg whites

Apricot glaze

½ cup apricot jam
¼ cup water

METHOD

Tart shell

1. Combine the flour, almond meal, salt and butter in the bowl of an electric stand mixer, fitted with a paddle. Mix until it resembles crumbs.
2. Add icing sugar and egg, mix until just combined. Turn mixture onto a clean work surface and continue to bring the dough together. Wrap in plastic wrap and refrigerate for 1 hour before using.
3. Cut the dough in half. Set one half aside. Roll out the remaining half to 3 mm thick, line a fluted 24 cm tart tin with the pastry and freeze for 1 hour.
4. Pre-heat oven on Intensive Bake at 170°C. Bake tart case for 15 minutes or until golden and cooked through. Cool in tin until required.

Pineapple

1. Pre-heat oven on Fan Plus at 180°C. Press the cloves into the pineapple through the skin, making sure they are evenly spaced.
2. Place the salt in a bowl with five spice and gradually add egg whites until the salt becomes tacky. Place 2 handfuls of salt mixture into a heatproof bowl. Sit the pineapple on the salt, place the vanilla pods on top before covering with the remaining salt. Pack the salt well with your hands until it compacts and sticks to the pineapple. Bake for 40 minutes.
3. Remove from the oven and set aside for 3 hours. Crack the salt and place the pineapple into a clean tray and refrigerate, covered, for at least 4 hours or overnight.

Brown sugar frangipane

1. Using an electric stand mixer fitted with a paddle, cream the butter and sugar together until light and creamy.
2. Gradually add the eggs, one at a time, beating well between each addition. Add the almond meal and flour and mix until the frangipane is fully combined. Set aside.

Apricot glaze

1. Place the apricot jam and water in a small pan and heat on low, Induction setting 3. Stir constantly until heated through. Strain and set aside.

Crumble topping

1. Pre-heat oven on Fan Plus at 180°C.
2. Roll the remaining pastry out to 5 mm thickness on baking paper. Transfer the pastry on the paper to a baking tray.
3. Bake pastry for 10 minutes or until golden brown in colour. Cool before placing in the bowl of a food processor fitted with a blade and blitz for 3-5 seconds or until crumb like consistency. Set aside.

To assemble

1. Cut the skin from the pineapple, cut into quarters lengthways (down the centre of the core). Cut the core away and discard. Cut each quarter in 8 pieces.
2. Place 550 g of the frangipane into the cooked tart shell (still inside the tin) and spread evenly over the tart base.
3. Pre-heat oven on Intensive Bake at 170°C. Evenly place the pineapple pieces into the frangipane, pressing down slightly. Bake for around 30 minutes. Change the oven function to Bottom Heat only; bake for a further 15 minutes or until golden and cooked through. Cool completely before removing from the tart tin and brushing the apricot glaze over the top of the tart.
4. Sprinkle with freeze dried makrut lime which has been ground to a powder in a mortar and pestle.

Hints and tips

- This recipe needs to be started 1 day prior to being served.