

Piña Colada Tarts Recipe

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Prep. time : 60 minutes

Cook time : 50 minutes

Ready in 110 minutes

Level : Advanced

Pâte Sucreé:

- All purpose flour 200g (7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Vanilla powder
- Butter 125g (4.4oz)
- Egg yolks 30g (1oz or 2 small egg yolks)

Pineapple Jam:

- Pineapple puree 200g (7oz)
- Pineapple diced 120g (4.2oz)
- Sugar 50g (1.8oz)
- Pectin NH 5g (1Tsp)
- Rum 15ml (1Tbsp)

Coconut Cream:

- Butter 120g (4.2oz)
- Sugar 70g (2.5oz)
- Egg whites 60g (2.1oz)
- Unsweetened shredded coconut 100g (3.5oz)
- All purpose flour 30g (1oz)

Directions

1. To make shortcrust pastry put sifted flour, almond flour, vanilla powder and powdered sugar into a bowl and add cold butter cut in cubes. Rub the dry ingredients into the butter using your fingertips. When you get a crumbly mixture, add egg yolks and make dough. Wrap it into a plastic film and put it in the fridge to rest for an hour.
2. When your pastry is cold and rested, take it out and divide it into 6 pieces. Roll each piece on a floured surface to 2mm (1/16") thickness, and line 6 7cm (3") in diameter tart rings Dock them with a fork, and put them in the fridge for 15-20 minutes.
3. Bake your tart shells at 180°C (350°F) for about 10-12 minutes. Take the tart shells out of the oven, brush them with egg wash, and put them back in the oven at 180°C (350°F) for 2 minutes. Then, take them out, and leave them to cool down a bit.
4. Put pineapple puree and diced pineapple into a saucepan. In another bowl mix sugar and pectin. Cook pineapple on low heat until it becomes warm, but not boiling , and add the mixture of sugar and pectin. Continue cooking the jam and allow it to boil for a couple of minutes. Remove from the heat, and leave it to cool down. When it cools down, add rum and stir well.
5. Make the coconut cream. Mix softened butter with sugar until you get a creamy mixture. Add egg whites and mix until it becomes smooth. Fold in shredded coconut and flour with a silicone spatula.
6. Fill baked tart shell with cooled pineapple jam halfway, and cover it with coconut cream.
7. Put everything back in the oven and bake at 180°C (350°F) for another 10-15 minutes until tarts become golden on the top.