

Hedgehog Pineapple Tarts

Little sweet pineapple treats for your party

50 pieces    Easy  up to 15 Min.



Ingredients:

For Tarts:

1 box Dr. Oetker Nona Tarts
250 g Butter
1 Egg (Large)
1 tub Dr. Oetker Nona Pineapple Paste

For Decoration:

1 Egg Yolk
Black Sesame Seeds

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.
- 3 Roll the dough to 2.5cm ball, flatten the dough to 0.5cm thickness.
- 4 Roll Dr. Oetker Nona Pineapple Paste to 1.5cm ball. Place pineapple ball in the middle of dough and wrap it up.
- 5 Use a pair of tweezers to make spine-like cuts on the dough. Decorate the eyes with black sesame seeds.
- 6 Place on a lined baking tray, garnish with egg yolk.
- 7 Bake at 180°C for 15-18 minutes or until golden brown.

Video recipes: [Hedgehog Pineapple Tarts](#)