

Mandarin Pineapple Tarts

The most delicious mandarin pineapple snack

50 pieces



Easy

up to 10 Min.



Ingredients:

For Tarts:

1 box Dr. Oetker Nona Tarts
200 g Butter
1 Egg (Large)
1 tub Dr. Oetker Nona Pineapple Paste
Green Tea Powder

For Decoration:

1 Egg Yolk
cloves
Small paper cups

- 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 1cm ball, flatten the dough-ball to 0.5cm thickness.
- 4 Roll Dr. Oetker Nona Pineapple Paste to 1cm ball. Place it in the middle of the dough and wrap it up.
- 5 Place the dough in a paper cup and garnish with egg yolk.
- 6 Push a piece of clove into one end of the tart to form pedicel.
- 7 Take the remaining dough and mix with green tea powder. On a floured surface, roll the dough 0.3cm thickness.
- 8 Cut a straw diagonally. Cut the dough with straw to make leaf-shaped dough. Place leaf-shaped dough adjacent to the pedicel.



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- 9 Bake at 180°C for 18 minutes or until golden brown.

Video recipes: [Mandarin Pineapple Tarts](#)



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