


Morning Glory Tarts (Tat Bunga Seroja)

Little sweet pineapple treats for every occasion

50 pieces    Easy  up to 15 Min.



Ingredients:

For Morning Glory Tarts:

1 box Dr. Oetker Nona Tarts
200 g Butter
1 Egg (Large)
Dr. Oetker Nona Apple Green Colour
1 tub Dr. Oetker Nona Pineapple Paste
Small paper cup

Untuk Tat Bunga Seroja:

1 kotak Adunan Tat Dr. Oetker Nona
200 g Mentega (dilembutkan)
1 biji Telur Gred A
1 tub Pes Nanas Dr. Oetker Nona
Pewarna Hijau Epal Dr. Oetker Nona
Cawan Kertas Kecil

1 Preheat oven to 180°C.

Panaskan ketuhar pada suhu 180°C.

2 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.

Masukkan Adunan Tat Dr. Oetker Nona, mentega dan telur ke dalam mangkuk dan gaul sebati.

3 Take a small dough, mix with apple green colour and set aside.

Asingkan 50g doh dan gaulkan dengan warna hijau epal.

4 On a floured surface, roll the original dough to 0.3cm thickness. Cut the dough into flower shapes with cookie cutter.

Ulikan doh asli setebal 0.3cm, terapkan doh dengan acuan berbentuk bunga.



- 5 Roll Dr. Oetker Nona Pineapple Paste to 1.5cm in oval shapes. Place it in the center of the flower dough and close up the end of the side.**

Bentukkan Pes Nanas Dr. Oetker Nona menjadi bebola bujur. Letakkan pes nanas di tengah-tengah doh dan klimkan bahagian tepi.

- 6 On a floured surface, roll the green colour dough to 0.3cm thickness. Cut the dough into leaf shapes with cookie cutter. Place the leaf dough at the end part of the flower dough.**

Ulikan doh hijau setebal 0.3cm, terapkan doh dengan acuan daun. Letakkan doh daun pada bahagian hujung doh bunga.

- 7 Place it on a lined baking tray and bake at 180°C for 12 - 15 minutes or until golden brown.**

Susunkan di atas dulang pembakar dan bakar pada suhu 180 o C selama 12-15 minit.

