



Pineapple Tarte Tartin

Recipe by Zola Nene

Serves: 6

Cooking: 1hr

Difficulty: Medium

Ingredients :

- 200g Selati Plantation Select
- ¼ cup water
- 100ml cream
- 1 large fresh pineapple
- 400g all-butter puff pastry

Methods :

- Preheat oven to 200C
- Place sugar and water into a pan, then stir until sugar dissolves.
- Simmer until the mixture bubbles and caramelizes to a light caramel.
- Remove from the heat, then swirl in the cream until mixture is smooth. If making individual tarts, divide the caramel between the individual moulds.
- Peel and slice the pineapple into thick round slices.
- Place the pineapple onto the caramel then top with the pastry, making sure to tuck it under the pineapple.
- Bake the tart for 20 minutes, until the pastry is golden and crisp.
- Once cooked, leave to sit for a minute, then turn tart out of the pan.
- Serve with vanilla ice cream.