



AUSSELERIA  
**GOURMET**  
TRAVELLER

**INSTITUTE**

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**2017**



# SHANNON BENNETT

JARDIN TAN

*Salted Pineapple and brown  
sugar frangipane tart*

**Prep time 1 hour, cook 2 hrs**  
(plus cooling, chilling, resting)  
*You'll need to start this recipe  
one day ahead*

Serves 10

**Pineapple**

- 1 (1.2 kg) medium pineapple,  
skin on
- 18 whole cloves
- 1 kg table salt
- 1 tbsp ground Chinese five spice
- 3 vanilla beans
- 5 egg whites

**Tart shell**

- 200 gm (1½ cups) plain flour
- 60 gm (½ cup) almond meal
- ¼ tsp salt
- 125 gm unsalted butter, softened
- 60 gm pure icing sugar, sifted
- 25 gm (1¼ tbsp) lightly whisked  
egg

**Brown sugar frangipane**

- 125 gm unsalted butter, softened
- 125 gm brown sugar
- 125 gm eggs (2 very large eggs),  
lightly whisked
- 125 gm (1 cup) almond meal
- 35 gm (¼ cup) plain flour

**To serve**

- ½ cup (160 gm) apricot jam
- Freeze dried kaffir lime leaf  
powder (see note)

**1** For pineapple, preheat oven on 180°C. Press cloves into pineapple through the skin, spacing evenly. Combine salt and five spice in a mixing bowl and gradually stir in egg whites until the salt becomes tacky. Place 1 cup of salt mixture into an oven proof bowl. Sit pineapple on the salt, place the vanilla beans on top, cover with remaining salt, packing well until compacted and sticking to the pineapple. Bake for 40 minutes, until golden brown. Remove and set aside to cool for 3 hours. Crack the salt crust, transfer pineapple to a container, cover and refrigerate for at least 4 hours or overnight to chill. Remove from refrigerator an hour or so before starting pastry.

**2** Meanwhile, for tart shell, combine flour, almond meal, salt and butter in the bowl of an electric stand mixer fitted with a paddle. Mix until it resembles crumbs, add icing sugar and egg, mix until just combined. Turn mixture onto a clean work surface and continue to bring the dough together. Wrap in plastic wrap and refrigerate for 1 hour, or until cold. Roll out to 3mm thick (about 32cm diameter) on a lightly floured bench, line a fluted 24cm tart tin with the pastry, pressing into flutes. Trim pastry and reserve offcuts for crumbs, cover and chill reserved pastry. Freeze lined tin for 15 minutes or until required.

**3** For brown sugar frangipane, using an electric stand mixer fitted with a paddle, beat butter and sugar until light and creamy (2-3 minutes). Gradually add the eggs, one-third at a time, beating well between each addition. Add the almond meal and flour, mix on low speed until well combined, cover and set aside.

**4** To assemble tart, preheat oven to 170°C convection. Cut skin from pineapple, quarter lengthways, remove core and discard. Cut each quarter in 8 pieces. Spoon frangipane into the tart shell and spread evenly. Lightly press the pineapple pieces into frangipane. Bake for 45-55 minutes, or until golden and cooked through. Set aside to cool (about 1 hour).

**5** For crumble topping, preheat oven to 180°C fan. Roll reserved pastry out to 5mm thickness on baking paper. Bake on an oven tray for 14-18 minutes or until golden brown. Cool before placing in the bowl of a food processor, pulse until crumb consistency, set aside.

**6** For apricot glaze, combine apricot jam and 2 tbsp water in a small saucepan over medium heat, stir constantly to break up lumps until heated through (1-2 minutes). Strain and set aside.

**7** Remove tart from the tin, brush with apricot glaze, scatter the crumble topping over and dust with kaffir lime leaf powder.

**Note** Fresh As freeze dried kaffir lime leaf powder available at The Essential Ingredient stores, or Gourmet Grocer Online ([gourmetgroceronline.com.au](http://gourmetgroceronline.com.au)).

**MY NOTES**

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