

Application Recipe

Taiwanese Pineapple Tart



Key benefits

Sugar Reduction

Pineapple Filling

Ingredients

	Test Recipe (%)	Reference (%)
Unripe pineapple, chopped	86.77	86.77
White sugar, fine	-	8.81
Isomalt GS	8.81	-
Brown sugar, brown	4.40	4.40
Cinnamon powder	0.02	0.02
Total	100.00	100.00

Procedure

Pineapple filling:

1. Trim the skin and chop pineapple into small pieces.
2. Blend the chopped pineapple in food processor.
3. In a pot, combine all ingredients and cook the mixture over low heat, with constant stirring. Stop cooking at approximately 57% weight loss, or until desired texture.
4. Remove from pot and allow to cool. Keep in fridge until ready to use.

Featured Ingredients

- Beneo Isomalt GS
- FIC Vanilla Powder Flavour

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. MYS0123001

Application Recipe

Taiwanese Pineapple Tart

Pastry

Ingredients

	%
All-purpose flour	40.32
Parmesan cheese	6.05
Full cream milk powder	2.42
Baking powder	0.40
Salt	0.81
Vanilla powder flavour 1645388	0.60
Whole egg	7.06
Unsalted butter	28.23
Icing sugar	14.11
Total	100.00

Procedure

Pineapple tarts:

1. Premix all dry ingredients and set aside.
2. In a mixer, cream butter and icing sugar on high speed for 10 minutes.
3. Add in whole egg on high speed and continue mixing for 10 minutes.
4. Add in premix dry ingredients on low speed for half minute.
5. Divide the pastry (35 gram) and pineapple filling (15 gram). Wrap the pineapple filling in the pastry, place in mould and press firmly.
6. Bake the tarts at 140 °C for 10 minutes. Turn the tarts over and continue baking for another 10 minutes.
7. Remove the pineapple tarts from the oven. Let cool and store in airtight container.

Featured Ingredients

Beneo Isomalt GS

Nutritional Benefits of Isomalt

Reduce calorie

Tooth-friendly

Low GI

Low digestible carbohydrates

Technical benefits of Isomalt

1 to 1 white sugar replacement in pineapple fillings with a great texture & taste

Sucrose-like natural sweetness without any aftertaste

Naturally derives from sugar beet

Soluble in water

FIC Vanilla Powder Flavour

Technical Benefits of Vanilla Flavour

Imparts a premium taste to finished products

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. MYS0123001