



Pineapple Tart with Rum Cream

Ingredients

Weights

Pineapple Filling

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|---------------------------------|--------------|
| Chiquita Pineapple Puree | 200g/ 7 oz |
| Lemon Juice | 100g/ 3.5 oz |
| Granulated Sugar | 50g/ 2 oz |
| Eggs | 4 whole |

Rum Cream

| | |
|---------------------|------------|
| Heavy Cream | 226g/ 8 oz |
| Dark Rum | 14g/ .5 oz |
| Confectioners Sugar | 28g/ 1 oz |

Frozen Tart Shell 1

Sprinkle toasted coconut on top if desired

Preparation

Pineapple Filling:

If puree is frozen heat in a sauce pan until a liquid substance is formed. Pre-bake the Tart shell in a 350 F/177 C oven until a pale color is formed. Remove from oven and let cool. Combine eggs, sugar, lemon juice and pineapple puree together. Pour filling into tart shell and bake for 20-25 min. The tart should slightly jiggle in the center. Let chill before putting whipped cream on top.

Rum Whip Cream:

Pour heavy cream and dark rum into mixing bowl and beat until the cream starts to thicken. Slowly add sugar and beat until the cream is light and fluffy. Top the pineapple tart with the rum cream. Serve or refrigerate.

