

Pie de Coco con Piña

Coconut pineapple pie, 4-6 portions

Ingredients:

For the shortcrust pastry:

120 gr flour
60 gr butter
20 gr sugar
1/2 beaten egg

For the stuffing:

150 gr coconut in pieces
80 gr white sugar
350 gr pineapple

Tips:

Some recipes will use the whole pineapple blended, some will only use the pineapple in small chunks. We prefer to use a mix of both.

The pie is tastier if warm/hot. You can reheat it in the microwave before serving.

It can be sided with a vanilla ice cream ball.



The pie served with lime zest.

Preparation:

1. In a bowl, add all the ingredients for the pastry. Mix with a spoon and then knead with one hand.
2. Wrap the dough with a plastic wrap and let it cool in the fridge for about half an hour. In the meantime, let's prepare the stuffing.
3. Cut the coconut in thin slices of around 2-3 mm. Cut the pineapple into cubes of around 1 cm.
4. In a blender, blend the coconut with the pineapple adding around 50ml of water. Blend very well.
5. Add the mix into a saucepan or pot. Cook it for 25 minutes at medium low heat.
6. Every 5 minutes stir and check the texture.
7. The stuffing will be ready when it starts to dry out and there's no more liquid, be careful it should not be hard.
8. Take the dough out of the fridge and with a rolling pin, roll it to get a 2 mm thickness or less. Put the dough in a cake plate covering the borders as well. If you prefer to use personal molds or a cupcake one, you can split the dough in little balls and just use the hands to press it down inside the molds.
9. Bake the dough without the stuffing for about 15 minutes at 180°C (350°F). The border of the dough should be slightly
10. Fill the mold(s) with the stuffing and bake for another 10 minutes.

Serve with lime or lemon zest, caramelized coconut slices, a few dashes of chocolate sauce or some vanilla ice.