

Coconut & Banana Tartelettes

Makes 7 tartelettes

Pastry

- 70g flour
- 50g coconut powder (or ground shred coconut)
- 1 egg yolk
- 45g icing (confectioner) sugar
- 30g diced unsalted butter at room temperature
- 1 vanilla bean split and seeded (optional)

Topping

- 2 bananas
- 15g muscovado
- 25g coconut cream

1. Mix together flour, coconut powder, sugar and vanilla seeds
2. Add butter and knead lightly with your fingertips
3. Add egg yolks and knead quickly to combine all the ingredients
4. Shape the pastry into a disc shape, wrap it with a plastic film and store it in the fridge for 30 minutes
5. Softly roll down the dough (around 3 to 4 mm thick) on a dusted flour surface
6. Cut pastry with a cookie cutter (I used 7cm diameter) and place on a baking tray covered with baking paper and store them in the fridge for additional 30 minutes
7. Preheat oven to 190°C
8. Slice bananas and arrange them on each tartelette
9. Stir together coconut cream and muscovado and spread it on the top of banana slices
10. Bake for 8 to 10 minutes
11. Remove from oven and wait a minute or two before transferring to a cooling tray.