

# *Pineapple Recipes | Pynappel Resepte*



*Tried and Tested Recipes by Nicky Brecher for Wegro Farming (Pty) Ltd /  
Beproeftde en Getoetsde resepte deur Nicky Brecher vir Wegro Farming (Pty) Ltd*

## Pineapple cheesecake

200 g Oreo biscuits  
30 ml melted butter  
500 g cream cheese at room temperature  
30 ml cake flour  
10 ml vanilla  
125 ml sour cream  
375 ml caster sugar  
Grated rind of 1 lemon  
4 eggs

Heat oven to 140 degrees Celsius.  
Line a spring form tin with baking paper.  
Mix crumbled biscuits with butter, and press firmly onto bottom of cake tin.  
Whip cream cheese until smooth.  
Add rest of ingredients, and whip just until smooth and well mixed.  
Pour into cake tin.  
Place the tin on a baking sheet in the oven, and bake for 55 min.  
Turn off the oven, open the door slightly, and allow cake to cool completely (to prevent cracks)  
Place in the fridge for 4 hours.  
Remove from tin, and slide onto a cake stand.

### **Topping**

125 ml cream  
10 ml sugar  
5 ml Vanilla  
250 ml finely chopped pineapple  
Pinch salt  
100 ml sugar  
15 ml custard powder

Heat pineapple, salt, and sugar in a saucepan until sugar have melted. Mix the custard powder with 15 ml of water and add to pineapple mixture.  
Turn heat down and stir until mixture boils. Take off the heat and cool.  
Whip cream, sugar and vanilla until stiff. Pipe a decorative cream edge on the cake.  
Fill the entire middle part with the Pineapple filling. Cool in fridge for about 30 min and serve.



## Pynappel Kaaskoek

200 g Oreo koekies  
30 ml gesmelte botter  
500 g roomkaas by kamertemperatuur  
30 ml koekmeel  
10 ml vanielje  
125 ml suurroom  
375 ml strooisuiker  
Skil van 1 suurlemoen  
4 eiers

Verhit oond tot 140 grade Celsius.

Voer 'n losboom, mediumgrootte pan uit met bakpapier. Verkrummel koekies en gooi botter by. Meng goed. Druk styf vas op bodem van die koekpan. Klits die roomkaas tot glad. Voeg res van bestanddele by, en klits net tot alles glad en goed gemeng is. Gooi in voorbereide kors. Plaas pan op 'n bakplaat, en bak vir 55 min. Skakel oond af, maak die deur effens oop, en los kaaskoek in die oond tot afgekoel (dit voorkom krake). Plaas koek in yskas vir ten minste 4 ure. Ontvorm op 'n koekbord.

**Bolaag**  
125 ml room  
10 ml suiker  
5 ml vanielje  
250 ml fyngekapte pynappel  
Knypie sout  
100 ml suiker  
15 ml vlapoeier

Verhit pynappel, sout en suiker tot suiker opgelos is, meng vlapoeier met 15 ml water tot glad, en roer by pynappelmengsel. Verlaag hitte en roer totdat dit begin kook. Haal af en koel af. Klop room, suiker en vanielje tot styf. Spuit 'n dekoratiewe rand om bo rand van koek. Vul die hele middelste gedeelte met Pynappel vulsel. Plaas in yskas tot gestol, ongeveer 30 minute. Bedien.

