

Pineapple Recipes | Pynappel Resepte



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

Pineapple Curd

Yields about 250 ml

2 whole eggs
2 egg yolks
120 ml pineapple juice
125 ml sugar
30 ml corn flour
50 g butter diced

Add all the ingredients, except the butter, in a saucepan. Cook over medium heat, whilst stirring, until thickened about 7 – 10 min. The mixture is ready when it coats the back of a spoon. Remove from the heat and stir in the butter, gradually. When smooth pour into a jar and store in the fridge.



Pynappel Curd

Lewer ongeveer 250 ml

2 eiers

2 eiergele

120 ml pynappelsap

125 ml suiker

30 ml mielieblom

50 g botter

Plaas al die bestanddele, behalwe botter in 'n kastrolletjie, en verhit oor matige hitte terwyl jy voortdurend roer, ongeveer 7 – 10 min. Die mengsel moet die agterkant van die lepel bedek. Verwyder van die hitte en klop die botter blokkies gewys in. Gooi in fles, en bewaar in yskas wanneer afgekoel.

