

## **Pineapple Pastry Cream**

1 ½ cups milk  
½ cup pineapple puree  
¼ cup potato starch  
½ cup sugar  
½ tsp salt  
3 egg yolks  
6 egg whites  
½ tsp cream of tartar

1. Bring milk and pineapple puree to a simmer.
2. Meanwhile, whisk starch, sugar and salt.
3. Whisk in egg yolks.
4. Temper egg mixture with some of the milk mixture.
5. Add tempered egg mixture to milk mixture and bring to a boil.
6. Cook for 1 minute. Remove from heat.
7. Whip egg whites with cream of tartar to stiff peaks.
8. Fold egg whites into the mix and chill, covered with plastic.