

## SINGAPORE-STYLE KUEH PIE TEE



0 made it | 0 reviews



Martin Wong



Lee Zhang An

Crispy top-hat pastry tarts filled with a fusion of coconut jam and sweet potato purée on white bread, served on a bed of edible soil.

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### SINGAPORE-STYLE KUEH PIE TEE

- 3pcs Sweet Potatoes, puréed
- 40g Coconut Kaya (Coconut Jam)
- 30g Crushed Peanuts
- 100g Oreo Crumbs
- 2 pcs White Bread, trimmed into cubes (approximately the diameter of the Kueh Pie Tee shells)
- 5pcs Kueh Pie Tee Shell

### Methods and Directions

#### SINGAPORE-STYLE KUEH PIE TEE

- Combine puréed sweet potatoes together with the coconut kaya
- Scoop mixture of puréed sweet potatoes and coconut kaya into Kueh Pie Tee shells, filling up a third of the height



- Place cubed white bread into the Kueh Pie Tee shells
- Scoop in more of the mixture of puréed sweet potatoes and coconut kaya into the Kueh Pie Tee shells again
- Drizzle with crushed peanuts
- Serve on top of the bed of Oreo crumbs

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 11/09/2025