

SINGAPORE-STYLE KUEH PEE TEE



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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 PEE 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 Pee Tee shells)
- 5pcs Kueh Pee Tee Shell

Methods and Directions

SINGAPORE-STYLE KUEH PEE TEE

- Combine puréed sweet potatoes together with the coconut kaya
- Scoop mixture of puréed sweet potatoes and coconut kaya into Kueh Pee 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

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