

More than 1 hour

Serves 8

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Ingredients:

- 1 packet (400g each) shortcrust pastry, at room temperature
- 2 cups (500ml) mango purée
- Juice (60ml) of 1 lemon
- ¼ cup (50g) castor sugar
- 8 egg yolks
- ¼ cup (60g) butter

For serving:

- Fresh mango, sliced into slivers
- Handful of mint
- Toasted or fresh coconut flakes
- Pomegranate rubies

GOOD IDEA

1 can (400g) mango slices blitzed makes about 1 cup (250ml) purée. You can use fresh, ripe mango too.

Method:

1. Preheat oven to 180°C.
2. Line a 20cm tart tin with pastry.
3. Prick pastry base with a fork, place baking paper on top and fill with raw beans or rice.
4. Blind bake tart base for 15 minutes.
5. Remove beans/rice and paper and par-bake for an extra 3-5 minutes until base starts colouring. Leave base to cool.
6. Combine mango purée, lemon juice, castor sugar and egg yolk in a glass or metal bowl.

7. Place over a pot of water on the stove (to create a double boiler) and stir continuously on medium heat for 10-15 minutes or until curd mixture thickens.
8. Add in butter and whisk until well combined.
9. Cool slightly, then pour into the tart base.
10. Preheat oven to 150°C.
11. Bake tart for 25-30 minutes or until set. (The curd should have a thin film on top.)
12. Cool completely, then chill in the fridge for 2-3 hours or until set.
13. Serve tart with mango “roses” or slices, mint, coconut and pomegranate rubies, if you like.