



A beautiful combination of recipes that's sure to please!

A riff on a few different recipes, this Grilled Mango deliciousness is HEAVENLY! You won't regret it, and it won't take you an entire season of TV to perfect it :)

# Mango Custard Tart

## ingredients

### TART CRUST

You can use any favorite short crust recipes you have on hand I tend to head to Serious Eats for something like this >

<https://www.serious-eats.com/recipes/2011/07/easy-pie-dough-recipe.html>

### SABAYON

I love Thomas Keller's Lemon Sabayon - for this Tart, I **substituted** the lemon with: **JUICE** the seeds from about 4-5 Passionfruits juicy seeds (push through a sieve to keep just the juice) and

**ADD** 1 Tbsp Lemon juice

<https://www.epicurious.com/recipes/food/views/lemon-tart-231349>

(I find his Pine Nut crust too rich for this sweeter Tart, but you could certainly try)

### FRUITS + NUTS

3-4 Mangos, peeled, sliced and hot dry grilled slightly on cast iron

Slivered Pistachio Nuts

Decorator Sugar



## preparation

**PREPARE** and refrigerate your TART CRUST, then roll out per your recipe instructions

**PREPARE** your tart pan with removable bottom by greasing with butter and shaking with flour

**ADD** rolled out TART CRUST to tart pan, firming the edges at the top and trim excess

**PLACE** grilled, sliced Mangos in pan to full, leaving lots of gaps

**TOP** with warm, prepared SABAYON filling

**SPRINKLE** with Pistachio slivers and decorator Sugar

**BROIL** to caramelize the sugars on top - WATCH CLOSELY

**REFRIGERATE** until serving



## notes + tips

For the Sabayon, make sure it's getting quite set at each stage per instructions - it'll help it become less liquidy later on when serving - it can take longer than 10mins depending on your heat

Try making minis in Mason Jar lids! I lined them with Parchment and they were a big small group hit! Now I'm wondering what other pies I could make in Mason Jar Lids - so easy to freeze, too!