



Lemongrass Mango Tart

1 Finely mince the lemongrass by hand or use a food processor. Combine with the double cream/ heavy cream in a pot and bring to the boil. The original recipe uses only double cream, as I ran out of it, I used 300g and substituted the rest with 100g heavy cream - which worked fine. Take the mixture of the heat and let it rest for about an hour.

2 Butter a tart pan (the one I used was 26cm in diameter, while the original recipe suggested 22 cm) or use parchment paper. Sieve flour into a bowl, add butter and salt. Mix well, then add the coconut rasps, the icing sugar and enough water to get a smooth dough. It's fun doing it with your hands, sometimes..., but you can, of course, also use your favorite kitchen machine.

3 Roll out dough in a large enough circle and press into your tart pan. Use a rolling pin to trim away any excess dough by rolling it across your pans' edges.

4 Line the tart with parchment paper, fill it with dried beans (or rice, as I didn't have any dried beans - anything dry of this size should work I guess) and chill for about 30 minutes in your fridge. Meanwhile preheat oven to 190° Celsius. Bake for 15 minutes and remove from oven. Take out beans/ rice or whatever you used and bake for another 10 minutes, until the tart shell gained a nice golden crust, then allow to completely cool down.

5 Whisk yolks and sugar to a foamy cream. Sieve double cream (with the lemongrass bits) into a pot and blend with the egg yolk cream. The lemongrass you can toss. Cook the mixture at low heat and let thicken.

6 Soak gelatin in cold water for a few minutes and let it dissolve in the hot cream while stirring. The recipe calls for 4 sheets, I used 3 and would probably reduce it to 2 the next time. Remove pot from heat and let chill. Once cooled down, add



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Recipe source: Sarah Banbery "Quiches & Tartes", p.54, adapted

Required time: prep. ~45 min., baking ~30 min., chilling ~3h

Ingredients for the tart shell (serves 4):

- * 225g flour (Thank you Lis :)
- * 1 pinch of salt
- * 125g butter, chilled
- * 50g coconut rasps
- * 1tbsp icing sugar
- * water, cold

Ingredients for the filling (serves 4):

- * 3 stalks lemongrass
- * 300g double cream
- * 100g cream
- * 4 egg yolk
- * 100g brown sugar
- * 3 sheets gelatine
- * 2 ripe mangos
- * 1-2 tbsp icing sugar



filling to the tart shell and put it in the fridge for about 3 hours.

7 Before you serve it, peel the mangos (how many/much you need also depends on the size of the mangos of course) and cut in thin slices (this was one of the hardest parts for me, how can you get equal looking slices from a mango?). Arrange on cake, add some icing sugar and caramelize under high heat until the mango develops golden spots. I skipped the last part and used a blowtorch for single pieces, which worked fine... until the cream began to melt again... Note- to- self: If I use a blowtorch for a already cut piece of cake, I have to be really quick ;) -- so the backup plan was to simply use little mango cubes instead.



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