



Mango tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 125 grams of wheat flour
- 60 grams of butter
- 50 grams of caster sugar
- 1 egg's yolk
- pinch of salt

Filling:

- 1/2 cup of heavy cream
- 1 egg
- 2 tablespoons of honey
- pinch of cinnamon
- pinch of cardamom
- 1 tablespoon of flour
- 2 mangos, peeled and sliced

Instructions

1. Mix soft butter with sugar about 5 min, add yolk, mix 3 min, add salt and flour, knead till dough is smooth and uniform.
2. Refrigerate about 30 min.
3. Remove from the fridge, transfer to baking tray, lined with parchment.

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4. Press the dough to the bottom and from a brim around.
 5. Pinch with fork and bake about 15 minutes, in preheated oven, in 200 C degrees.
 6. Mix cream, egg, honey, cinnamon, cardamom and 1 tablespoon of flour.
 7. Remove crust from the oven, arrange mango slices around, starting from the edge. Once whole crust is covered, pour over the cream & honey mixture.
 8. Return to the oven, continue baking about 50 minutes, till the filling sets and turns golden brown.