



Thinking of you
Electrolux



RECIPES by
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DESSERT

MANGO TART

INGREDIENTS

Pastry

250 g	Flour
100 g	Butter (Unsalted)
100 g	Powdered sugar
2 pc	Eggs
Pinch	Salt

Garnish

6 pc	Mangoes (Sliced)
50 g	Apricot jelly (Nappage)

Custard

750 ml	Milk
1 tsp	Vanilla essence
2 pc	Eggs
4 pc	Egg yolks
100 g	Sugar
90 g	Flour
10 g	Cornstarch



PROCEDURE

Sift flour, salt and sugar together 3 times. Chill butter and cut into ½ inch cubes. Rub butter into flour mixture until it resembles grainy sand. Then, make a well in the bowl and add the eggs. Slowly bring everything together until it forms a ball. Wrap it in plastic and set aside in your Electrolux refrigerator to chill overnight.

Place milk and vanilla in a pot and bring to a boil. At the same time, place eggs and egg yolks in a round bottom bowl with sugar and whisk until pale. Add flour and cornstarch. Whisk until it forms a paste. Pour hot milk over egg mixture in stages so the eggs do not curdle. At the same time, whisk like crazy. Pour back into the pot and bring back to a boil. Make sure you continuously whisk so it does not burn or form lumps. Place on tray and cover with plastic wrap directly on top so a skin will not form. Chill over night until ready to use.

Remove pastry from chiller and let rest at room temperature for 10 minutes. Pound out and roll into a 15 inch circle. It should have an even thickness all the way around. Place over 12 inch tart mold, lightly press the dough into the tart mold. Use a piece of pastry to push the pastry into the mold. With a fork, dock the pastry. Cut wax paper to line the bottom of the pie tin. Cover with beans or rice then bake in a 325 degree preheated Electrolux oven for 15 minutes. Remove paper and baking beans then bake again for 5 minutes to brown the crust. Cool on rack but leave tart in the mold so it will not break.

Remove pastry from chiller and beat with a wooden spoon to loosen pastry cream. Lay into tart mold and chill in your Electrolux refrigerator.

Cut mangoes in half then remove from skin by using a glass. Cut each half into slices so they resemble a crescent moon. Lay mangoes on top of cream in any pattern you like. Brush with nappage and serve.