

THE P•K•P WAY

Mango Key Lime Tart

Yields one 9-inch tart



Ingredients

Tart

- 10 honey graham crackers (20 squares), broken into pieces
- 2 tablespoons granulated sugar
- 5 tablespoons unsalted butter, melted
- 3 cups fresh mango, peeled and diced (about 2 mangoes)
- 1 - 14 ounce can of sweetened condensed milk
- ½ teaspoon Key lime zest
- 3 tablespoons Key lime juice (from about 6 Key limes)
- 4 large egg yolks
- ¼ teaspoon salt

Whipped Cream Topping

- 1 cup heavy cream
- 1 tablespoon confectioners' sugar
- 1 teaspoon vanilla extract

Directions

Tart

1. Preheat the oven to 350°F and place a 9-inch tart pan with a removable bottom onto a baking sheet.
2. In a food processor, pulse together the graham crackers and sugar. While pulsing, drizzle in the butter and continue pulsing until the crumbs are moistened.
3. Transfer into the tart pan and use the palms of your hand or the bottom of a glass to press the crumbs against the bottom and sides of the pan. Apply high pressure to create a tight and compact crumb.
4. Bake for 10-12 minutes, until the crust darkens to a golden brown. Leave the tart on the baking sheet and place on a cooling rack to cool completely.
5. In the now empty food processor, pulse the diced mango to create a puree. Place a coarse sieve over a large bowl and strain the mango puree through. To the strained mango puree, whisk in the condensed milk, zest, key lime juice, yolks, and salt.
6. Pour the mango filling into the cooled crust and bake for 25-28 minutes, until the edge is set and the center is slightly loose.
7. Cool on a cooling rack for 1 hour. Transfer to the refrigerator and chill for 2 hours or overnight. Serve with whipped cream topping (recipe below).

Whipped Cream Topping

1. In the bowl of a stand mixer fitted with the whisk attachment, whisk together all the ingredients, beginning at medium speed, then gradually increasing to high speed, until stiff peaks form. .