

CHAMPAGNE MANGO COCONUT TART

INGREDIENTS

1 1/2 cups graham cracker crumbs (about 20 cracker squares, 10 double squares)
3/4 cup shredded coconut, toasted, divided
2 tablespoons granulated sugar
5 tablespoons unsalted butter, melted
3 cups fresh mango, peeled and diced (about 3-4 champagne mangoes)
1 14 ounce can sweetened condensed milk
3 tablespoons orange or mango juice
4 large egg yolks
1/2 teaspoon salt

For the decoration

1 cup heavy cream
1 tablespoon confectioners' sugar
1 teaspoon coconut extract (you can substitute vanilla)
1/2 cup toasted coconut (from above)

DIRECTIONS

Preheat the oven to 350F and place a 9-inch tart pan with a removable bottom onto a baking sheet. Spread shredded coconut on another rimmed baking sheet, and while the oven is heating, toast the coconut (for not more than 10 minutes or until golden brown). Remove and let cool completely. Reserve 1/2 cup for the decoration.

In a food processor, pulse together the graham cracker crumbs, 1/4 cup of toasted coconut and sugar. While pulsing, drizzle in the butter and continue pulsing until the crumbs are moistened. 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. 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. Turn oven to 325F.

In the now empty food processor (make sure to clean it!), 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, orange juice, yolks, and salt. 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. Cool on a cooling rack for 1 hour. Transfer to the refrigerator and chill for 2 hours or overnight.

To serve, in the bowl of a stand mixer fitted with the whisk attachment, whisk together the cream, confectioners' sugar and extract, beginning at medium speed, then gradually increasing to high speed, until stiff peaks form. Using a piping bag with a star tip, pipe whipped cream on to tart. Sprinkle with reserved toasted coconut. Serve immediately.