

Mango Lime Tarts

Serves: 6

Cooking Time: 20 minutes

Preparation Time: 20 minutes

<http://www.houseandgarden.co.uk/recipe/mango-lime-tarts>

From April, sweet, juicy Alphonso mangoes from India start to appear in Asian and Middle Eastern shops. They are smaller than their larger South American cousins, which are readily available in supermarkets. If you cannot find Alphonso mangoes, you can use these instead. The tarts taste best served at room temperature, with cream.



- Butter, for greasing
- 375g ready-made all butter puff pastry
- 4 Alphonso or 2 large ripe mangoes
- Finely grated zest of 2 limes and juice of 1 lime
- 2tbsp caster sugar

1. Heat the oven to 200°C/fan oven 180°C/mark 6 and then liberally butter two baking sheets. Roll out the pastry to the thickness of a £1 coin. Take a 12cm biscuit cutter, or small saucer, and cut out 6 pastry bases. Place these on the buttered baking sheet and prick with a fork.
2. Peel the mangoes. Cut the flesh away from each stone so that you have four segments from each mango - two wide and two narrow. You will be slicing only the wider segments - so save the remaining thinner part for a fruit salad or a smoothie.
3. Scatter the pastry bases with half the lime zest. Finely slice each mango segment and neatly overlap the slices on each of the pastry bases.

Drizzle a little limejuice on top of each mango slice, then sprinkle evenly with the caster sugar. Bake for 20 minutes, or until the pastry is crisp and golden, then remove to a baking rack. Scatter with the remaining lime zest and serve at room temperature with clotted cream.