



Almond Custard Tart with Mango



DIFFICULTY: MEDIUM



PREPARATION TIME: 40
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 8-10

Ingredients

Base

1 cup plain flour
½ cup cornflour
1/3 cup caster sugar
¼ cup ground almonds
¼ teaspoon baking powder
125g butter, chopped
1 egg, lightly beaten

Filling

250g spreadable cream cheese or mascarpone
½ cup [Gewurzhaus Vanilla Bean Sugar](#) (see note)
¾ cup sour cream
4 eggs, extra, lightly beaten
2 tablespoons plain flour, extra
Finely grated rind of 1 lemon
1/4 cup flaked almonds
2 large mango, cheeks removed and finely sliced
Cream, extra, for serving

Note: The Gewurzhaus Vanilla Bean Sugar can be purchased in-store or online by visiting <https://gewurzhaus.com.au/product/vanilla-bean-sugar-200g-l/>

Method

Preheat oven on CircoTherm 180°C.

Combine the flours, sugar, almonds, baking powder and butter into a food processor and process just until the mixture resembles breadcrumbs. Add the egg and process briefly to combine. Turn onto a lightly floured surface and gently knead to form a soft dough. Wrap in plastic wrap and chill for at least 30 minutes.

Roll out pastry between 2 sheets of baking paper to line a 26cm round fluted tart pan with removable base. Trim then prick the base well with a fork. Chill a further 30 minutes.

Bake the pastry base for 8-10 minutes until light golden. Allow to cool.

Whisk together the cream cheese and [Gewurzhaus Vanilla Bean Sugar](#) until smooth then add the sour cream, eggs, flour and lemon rind and whisk until well combined. Pour the filling into the tart base, sprinkle with the almonds then place onto a universal tray.

Reduce the temperature to 150°C and bake for 40-45 minutes or until the filling is set and golden. Allow to cool in the pan on a wire rack.

Place the tart onto a serving plate and decorate with the sliced mango . slice and serve with cream.

Notes

Resting the pastry as long as possible, even overnight helps to prevent the pastry from shrinking.