



COOKING PASSION SINCE 1877

MANGO-SHRIMPS TART



1 tart form (Ø 30 cm)

INGREDIENTS

50 gr soft butter + butter for the baking form
120 gr strudel-, brick- or filo pastry dough
2 organic limes
250 gr steamed and peeled shrimps (defrosted)
2 shallots
2 garlic cloves
2 eggs
1 egg yolk
150 ml coconut milk
1 portion saffron threads (0,1 gr)
salt, pepper
1 ripe mango
1 fresh red chili
2 tbsp finely chopped coriander and mint leaves

PREPARATION

Place buttered parchment paper on tart baking form. Spread the dough and allow the ends to overlap the rim. Wash limes in hot water and dry. Grind zest of one lime and squeeze the juice. Quarter the second lime for garnishing.

Pre-heat oven to 170°C CircoTherm.

Rinse shrimps in cold water and allow to drain.

Peel shallots and garlic, dice and place in a bowl. Halve the shrimps lengthwise and add to the bowl. Mix eggs, egg yolk and coconut milk, pour over the shrimps and mix well.

Season with lime zest, 2 tablespoons of lime juice, saffron, salt and pepper and pour the mix on the dough. Spread a layer of butter flakes. Bake tart dough on shelf position 2 for 35 minutes until golden-brown. Peel mango with a peeler and dice the fruit flesh. Wash chili, open lengthwise, remove chili seeds and cut in small stripes.

Remove tart from the oven, garnish with mango pieces, chili stripes and chopped coriander and mint leaves.

Serve with lime quarters while warm.