

Mango Tarts – *Tartas de mango*

Ingredients (for 24 small tarts)

2 batches pie crust dough (homemade or from store)
2 cups mango spread (recipe next page)
1-2 cups fresh mango slices

Equipment: Rolling pin, 2 muffin tins (2-2.5 in = 5-6.5 cm, top diameter of a mould), round cutter (same diameter.)

Roll dough to about 1/8 inch (3 mm) thick. Cut circles using the rim of a glass or a round cookie cutter, roughly the same size as the diameter of a muffin mould. Press one dough circle down each muffin mould, to line the inside, then fill with a generous tablespoon of mango spread; repeat with all the dough and spread:



Bake in preheated oven to 350°F (180°C) for 25-35 minutes, until crusts are golden brown. Remove trays from oven and let cool for at least 20 minutes before removing tarts from moulds. Once cooled, top with a few slices of fresh mango:



Mango Spread – *Pasta de mango para untar*

Ingredients

5 large mangoes, such as Tommy; washed, peeled, pit removed, and cut into chunks
1 ½ cups sugar
½ cup water
1 tbsp lime juice

Place mango chunks (approximately five cups), water and sugar in a pot over high heat. Cook for approximately twenty minutes, stirring occasionally, until the fruit is soft and the mixture looks shiny. Add lime juice, and continue cooking and stirring for another five to eight minutes, until a spreadable consistency is achieved. Transfer to clean jars with lids (makes about three cups). Keep refrigerated, and use within three to four weeks.

