



## Anzac Day Mango and Lime Curd Tart

**Serves: 4**

Inspired by the much loved Anzac biscuit, and to celebrate this year's Anzac Day we have created a tart recipe with a base that incorporates the delicious texture and flavours of the biscuit. The tart is filled with an equally delicious mango and lime curd, with the two elements combining to create a delicious dessert perfect to share with family and friends!

### TASTE OF ANZAC DAY FACT

This much loved biscuit was created out of necessity to help feed Australian and New Zealand soldiers fighting together as the legendary ANZACs in World War 1, 1915 Gallipoli Campaign. Anzac biscuits were made by mothers, wives and girlfriends as a long shelf life, high energy supplement for bread. The biscuit had to keep fresh for months of unrefrigerated travel by ship from Australia and New Zealand to Turkey.

### INGREDIENTS

- As Required - Extra Virgin Olive Oil Spray
- 135gm Plain Flour - sifted.
- 50gm Rolled Oats
- 55gm Caster Sugar
- 40gm Dessicated Coconut
- 3 tsp Boiling Water
- 1/4 tsp Bicarbonate of Soda
- 75gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 1 tbsp Golden Syrup
- 2 Large Eggs - yolk only
- 1 Small Egg - crack and beat.
- 30gm Caster Sugar
- 125gm Frozen Mango - thaw and blend to a smooth puree.
- 60ml Lime Juice
- 55gm Caster Sugar
- 1/4 tsp Vanilla Essence
- 55gm Unsalted Butter - keep chilled and cut into 2cm dice.
- 1 Lime - finely zest.

### METHOD

1. Pre-heat an oven to a moderate temperature - 160°C, and lightly oil 4 x 12cm diameter by 2cm deep fluted tart trays.
2. In a mixing bowl, add the flour, oats, 55gm caster sugar and desiccated coconut. Mix to combine.
3. In a second mixing bowl, add and mix the boiling water with the bicarbonate of soda until it has completely dissolved.
4. Over a moderate heat, in a saucepan, add the 75gm butter and golden syrup, stir until the butter has melted and completely combined with the golden syrup. Add the bicarbonate of soda mixture to the butter mixture, stir until they are combined, and remove from the heat.
5. Add the butter mixture to the flour mixture. Mix to combine.



6. Evenly divide the Anzac biscuit mixture between the 4 tart trays, firmly pressing the mix into the base and sides of the tart trays to a depth of  $\frac{1}{4}$  cm. Place into the oven and bake for 15 minutes or until the biscuit is a light golden brown. Remove from the oven and allow to cool to room temperature to crispen up.
7. In a mixing bowl, add the egg yolks, egg and 30gm caster sugar. Whisk to combine and until the mixture is pale and creamy.
8. Over a moderate heat, in a saucepan, add the mango, lime juice, 55gm caster sugar and vanilla essence. Mix to combine. Bring up to a gentle simmer, stirring regularly to ensure that the sugar has dissolved. Remove from the heat. While whisking continuously, slowly pour the mango mixture into the bowl with the egg mixture. Mix to combine. Pour the mixture back into a clean saucepan and place over a low heat, whisk continuously for 5 minutes, or until the curd thickens and leaves visible ribbon trails. Do not allow the mixture to boil. Remove from the heat.
9. In small batches add the 55gm of chilled butter, whisking until the butter is fully incorporated, before adding the next batch. Pass the mango and lime curd through a fine sieve into a clean mixing bowl. Cover with cling wrap, pressed directly onto the surface of the curd. Allow to cool for 30 minutes.
10. Evenly distribute the curd between the tarts, and place them into a refrigerator for 30 minutes to allow the curd to firm.

## TO SERVE

Remove the tarts from the refrigerator and then carefully remove the tarts from the trays. Place onto a serving board or platter and allow to come to room temperature. Just before serving, sprinkle each tart with a little lime zest.