

Jon Richardson Mango Pie recipe

Pastry:

- 2 cups all purpose flour
- ¼ cup granulated sugar
- ¾ cup chilled butter, cut in cubes
- 1 medium-sized egg, lightly beaten

Filling:

- 1 package (250 g) cream cheese
- 1 cup granulated sugar
- ½ tsp. vanilla
- 2 eggs
- 2 mangoes, pitted and coarsely chopped

Garnish:

- Chopped walnuts
- Whipped cream

Directions:

To make pastry, in a large bowl, sift together flour and sugar. Using knives or pastry blender, cut in butter until mixture resembles coarse meal. Stir in egg and blend until well combined. Shape dough into a ball and knead lightly with heel of hand to evenly distribute butter. Reshape into ball, dust lightly with flour and wrap loosely in waxed paper. Refrigerate at least 1 hour.

Roll out dough on lightly floured surface to 1/8" thickness. Drape it over a rolling pin and transfer to a 10" fluted flan tin with removable bottom. Lay dough over flan tin, being careful not to stretch it. With tips of fingers, push in corners; squeeze a lip around inside of flan ring, working dough between thumb and forefinger. Roll rolling pin across top of ring to trim off excess dough. Reform the edge and crimp.

Prick shell bottom with fork and line with foil paper. Fill with thick layer of rice, dried beans or baking weights and bake in lower third of 400 F oven 10 to 15 minutes, or until slightly golden in colour. Remove rice and foil. Place on wire rack to cool.

To make filling, combine all ingredients in bowl of food processor and puree. Pour mixture into baked pie shell and bake at 375F for 20 minutes or until top sets around edges. Let cool. Remove tart from fluted ring.

Sprinkle top with walnuts and serve with whipped cream. Makes 10 servings.

Source:

From the Toronto Star archive

Jim White's "Fridge Door" column