



MANGO LIME SHORTBREAD

Bright, creamy and delicately tropical, these mango curd bars balance sweet fruit, sharp lime and buttery coconut shortbread in every bite. Finished with softly whipped cream or crème fraîche, they make a beautiful warm-weather dessert or afternoon treat.

Prep time 30 minutes | Cook time 1 hour | Makes 16 bars

For the shortbread crust

75g golden caster sugar
2 kaffir lime leaves, very finely chopped (or use 1 teaspoon of lime zest)
150g cold unsalted butter, cut into cubes
200g plain flour
50g desiccated coconut, lightly toasted
A pinch of salt

For the mango filling

375–400g unsweetened mango puree (or 2 large alfonso mangos, pureed)
6 large Burford Brown egg yolks
75ml lime juice (the juice of about 3 limes)
75g sugar
50g cold unsalted butter, cut into cubes

To serve

Whipped cream or crème fraîche

Line a 20-cm square baking tin with parchment paper. To make the shortbread, pop the sugar and kaffir lime leaves into a food processor and pulse until the leaves are very finely chopped. Add the butter and run the machine until it is well combined.

Add the flour, coconut, and salt, then pulse to combine. Transfer the mixture to the prepared baking tin and use your fingers to press evenly into the pan. Chill for at least 20 minutes.

Preheat the oven to 190°C/170°C fan. While the base is chilling, make the mango curd. If using whole mangos, remove the skin and puree the flesh until very smooth. Transfer to a medium stainless-steel bowl and add the egg yolks, sugar, lime juice and a pinch of salt.

Cook the mixture over a double boiler, stirring constantly over a low heat for about 10 minutes until the mixture reaches 77–80°C on a thermometer. Turn off the heat, stir in the butter and, once melted, strain into a clean bowl.

Bake the shortbread base for 15–20 minutes until golden brown and sandy to the touch. Pour the mango curd over the base and return to the oven until just set (it's okay to have a slight wobble in the centre), checking after 15 minutes. Note, if the base and curd are warm, this can take as little as 15 minutes; if the curd or base is cool, it can take up to 35 minutes.

Let it cool, then transfer it to the fridge to cool completely before cutting it into 16 bars. Serve with whipped cream or crème fraîche.

Tips: the mango curd can be made a couple of days ahead and stored in the fridge, but this will impact the cooking time.



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