



Zesty Mango and Lime Tart

with White Chocolate and Speculoos Biscuit

Dessert Prep Time: 40-45 Minutes • Chill Time: 5 Hours • Veggie

18A

Find all your unchilled Market items in bag A.



Speculoos Biscuit Crumb



Lime



Caster Sugar



Creme Fraiche



White Chocolate Chips



Mango

Pantry Items
Butter

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, cake tin, baking paper, fine grater, bowl and peeler.

Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb 11 13)	125g
Lime**	2
Caster Sugar	75g
Creme Fraiche** 7)	300g
White Chocolate Chips 7 11)	90g
Mango**	1

Pantry	Quantity
Butter*	60g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1078 /258
Fat (g)	17.4
Sat. Fat (g)	10.4
Carbohydrate (g)	24.1
Sugars (g)	19.5
Protein (g)	2.1
Salt (g)	0.26

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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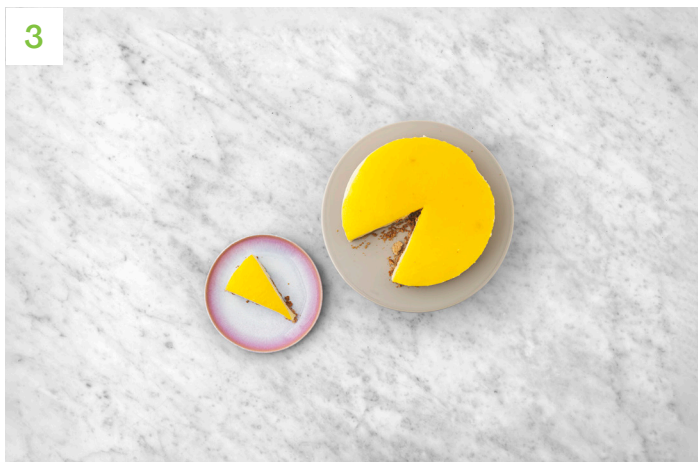
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2



3



Buttery Biscuit Base

a) Melt the **butter** (see pantry for amount) in a medium saucepan on medium-low heat. When melted, remove from the heat.

b) Add the **speculoos biscuit crumbs** to the **melted butter** and mix until the **crumbs** are completely coated.

c) Spoon the **mixture** into a lined 20cm cake tin and pat the **crumbs** down with the back of a spoon to make the **base**.

d) Pop into the fridge to firm up while you make the **filling**.

Make the Filling

a) Zest and juice the **lime**. Reserve **1 tbsp** of **sugar** in a small bowl and set aside.

b) Place a small saucepan on medium heat, add the **creme fraiche**, **white chocolate chips**, **lime zest**, remaining **sugar** and **half** the **lime juice** (use less **lime zest** and **juice** if you prefer a milder citrus taste).

c) Mix until the **chocolate** has fully melted, 2-4 mins, then leave to cool, 5 mins.

d) Once cooled, pour the **chocolate mixture** on top of the **biscuit base** and set in your fridge for 5 hours or ideally overnight.

Make the Mango Sauce

a) Meanwhile, peel the **mango**. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the **mango** into 1cm pieces (discard the stone).

b) In another small saucepan, combine the **mango**, remaining **lime juice** and the reserved **sugar**. Stir on medium heat, squashing the **mango** as it cooks until the **mango** is soft and the **sauce** is thickened, 5-7 mins.

c) Optionally, blend to make a smooth **sauce**, then pop aside to cool. Once cooled, pour on top of your **tart** and gently spread to the edges of the tin. Return to the fridge to set for the remaining time.

d) Once the **tart** has set, carefully remove it from its tin and serve.

Enjoy!