

TONG CHAN

Registered Ordinary Partnership

Mango Sago Cream Tart



Tart Ingredients:-

380 grams	cake flour
250 grams	butter
150 grams	icing sugar
1 piece	chicken egg

Method:-

- 1 Mix flour with butter and shape into small green pea size.
- 2 Mix icing sugar with egg and put the mixture of flour in gently; then keep for 15 minutes in refrigerator.
- 3 Press the flour to a thin layer of 0.2 centimeter; use fork to smooth out the air from the paste at 170 degree C
- 4 Fill in the mango sago cream

Mango Sago Cream ingredients:-

10 grams	sago
50 grams	water
100 grams	ripe mango (Nam Dorg Mai)
15 grams	sugar
10 grams	butter

Method:-

- 1 Wash sago through the sieve and boil on medium heat, stir continuously until they are cooked with small white starch in the middle
- 2 Crush mango through sieve
- 3 Heat butter on pan with low heat, put in crushed mango; melt sugar in and cooked sago. Mix them together.

Remarks:- Coat the tart cup with chocolate cream before putting in the sago mango cream