



## MANGO PIZZA Serves 2

### PIZZA DOUGH

60 g / 2¼ oz butter  
120 g / 4¼ oz / 1 cup flour  
1 large egg

80 g / 2¾ oz / ⅓ cup icing sugar  
A pinch of salt

### CUSTARD SPREAD

400 ml / 13½ fl oz / 1⅔ cups milk

3 egg yolks

2 tbsp sugar

40 g / 1½ oz / ¼ cup custard powder

20 g / ¾ oz butter, cut into cubes and chilled

A pinch of lemon zest

### TOPPING

400g / 14¼ oz fresh mango, sliced

**PIZZA DOUGH** Using your fingertips, rub the butter into the flour to get a sandy texture. Beat the egg, icing sugar and salt. Mix into the dough, kneading lightly. Let the dough rest for 30 minutes in a cool place. **CUSTARD SPREAD** Heat the milk in a pot to just under boiling point and remove from heat. In another pan, whisk the egg yolks and sugar. When the sugar has dissolved, add the mixture to the hot milk and mix. Return the pot to the stove and bring to a boil. Add the custard powder and whisk in the chilled butter for creaminess. Stir in lemon zest to finish. **MANGO PIZZA** Preheat oven to 220°C / 430°F. Roll the pastry out into discs with an 8-cm / 3-inch diameter. Spread the custard on top of each disc and top with slices of mango. Bake for 20 minutes or until the pizza base is crisp. **TO SERVE** Best served hot from the oven.

**WINE** 1999 Baron Philippe de Rothschild Sauternes, Bordeaux, France