

These Mango Lime Tartlets Are Light, Zesty, and Perfect for Summer Hosting

Whenever I'm craving a dessert that's fresh, vibrant, and not too heavy, these



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need

For the Tartlet Shells: 1 1/4 cups all-purpose flour 1/4 cup powdered sugar 1/2 cup unsalted butter, cold and cubed 1-2 tablespoons ice water:

For the Lime Cream Filling: 1 cup heavy cream 1/4 cup powdered sugar Zest of 1 lime 1 tablespoon fresh lime juice:

For the Topping: 1 large ripe mango, peeled and thinly sliced Extra lime zest, for garnish Fresh mint leaves (optional):

DIRECTIONS

1. Step-by-: Step: How I Make Them
2. Make the : Tartlet Shells
3. I start by preheating the oven to 350°F (175°C). Then, using a food processor, I pulse the flour and powdered sugar to combine.
4. Next, I add the cold, cubed butter and pulse until the mixture resembles coarse crumbs. Then I drizzle in ice water, one tablespoon at a time, until the dough just begins to come together. It should hold together when pressed, but not feel wet or sticky.
5. I divide the dough into six tartlet pans and press it gently along the bottom and up the sides. No rolling pin needed-just even pressure with my fingers works fine.
6. Once they're ready, I place the tartlet shells on a baking sheet and bake for 10-12 minutes until they're lightly golden and set. I let them cool completely before adding the filling.
7. Whip the : Lime Cream
8. In a cold mixing bowl, I whip the heavy cream with powdered sugar, lime zest, and lime juice until it holds stiff peaks. The citrus adds just the right brightness to balance the richness of the cream.
9. I taste the cream at this point-if I want a little more zing, I add an extra splash of lime juice. Just don't overwhip it.
10. Assemble the : Tartlets
11. Once the shells are completely cool, I spoon or pipe the lime cream into each one, smoothing out the tops.
12. Then comes the best part: arranging the mango. I slice it thin and layer it in a fan or rosette

pattern-there's no wrong way to do this. Just aim for something that looks fresh and vibrant.

13. To finish, I sprinkle a little extra lime zest over the top and add a mint leaf or two if I have them on hand.
14. My Tips for : Best Results
15. Use cold butter
16. for the tart dough-it helps create that tender, flaky texture.
17. Don't skip the chill time
18. if your dough feels soft. A few minutes in the fridge makes it easier to press into the pans.
19. Choose ripe but firm mangoes
20. so the slices hold their shape.
21. Pipe the cream
22. for a cleaner, more polished finish (but a spoon works just fine for a rustic look).
23. Serve immediately
24. after assembling for the best texture.
25. Variations and : Add-Ons

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-mango-lime-tartlets-are-light-zesty-and-perfect-for-summer-hosting/>