

Banana Mango Custard Pie Recipe

Ingredients:

Mango custard:

50 ml double cream
50 g custard powder
125 g sugar
2 tablespoons lime (calamansi) juice
1/2 teaspoon cinnamon powder
2 egg yolks, beaten
250 g mango puree

Cream cheese layer:

250 g cream cheese
100 g sugar
3 tablespoons lime (calamansi) juice
5 sheets frozen filo pastry
6 Montel bananas, peeled and sliced
100g cashew nuts, roasted and chopped

Glaze (whisk together):

1 egg yolk
1-2 tablespoons water

Method:

Preheat oven to 175 degrees Celsius. Grease the sides and bottom of three 5x12cm pie pans. In a bowl, whip the cream, custard powder, sugar, lime juice and cinnamon powder. Add in the egg yolks and stir together. Add mango puree, and whisk until smooth.

In another bowl, beat the cream cheese with sugar and lime juice until mixture is fluffy. Cut out 10 circles from the filo pastry; five should measure 20cm across and another five should measure 14cm across. Brush each sheet of the filo pastry with melted butter, then stack together the five 20cm circles in the pie pan to come up the sides to form a bowl shape - the pastry should extend beyond the rim of the pan.

Arrange the slices of banana in the filo pastry shell. Pour in the mango mixture, followed by the cream cheese mixture. Sprinkle with the chopped cashew nuts.

Stack the five (buttered) 14cm filo circles in a stack and lay them on top of the mixture in the pie pan to form the top of the pie. Fold the edges of the base layer filo pastry over the top, crimping the edges firmly. Brush the top of the pastry with the egg glaze.

Bake in the preheated oven for 30 minutes until the surface is golden. Serve warm.