

## Mango-Lemon Curd Pie

*Recipe provided by Jessica Lynn of [@\\_letherdrinkwine](#)*

As I've gotten older, I've found myself drawn to fruitier desserts - especially if they have mango! So when I was tasked with creating a delicious dessert for friends and family, I turned to my Jungle Pulp mango puree and paired it with the tart, fresh lemons to create a decadent treat.

Jungle Pulp puree is incredibly versatile; it works being baked into cakes and cookies, dressing up cocktails, or even just creating the perfectly sippable juice. In this recipe, the lemon enhanced the mango's satisfying sweetness. This unexpected pairing creates a mouth-watering pie that is creamy, smooth, and indulgent. Enjoy the taste of the tropics at home with this Mango-Lemon Curd Pie (and nobody will judge you if you eat the entire thing - believe me, I did the same).

**Level:** Beginner

**Total Prep Time:** 15-20 minutes

**Total Cook Time:** 10 minutes

### Ingredients:

- 1 pre-baked graham cracker pie crust
- 4 lemons
- 4 medium eggs
- 1 cup Jungle Pulp mango puree mix, ½ set aside
- 1 ⅓ cup sugar
- 1 stick unsalted butter

### Directions:

1. The pie crust does not need to be baked. However, if you would like for it to be baked, preheat the oven to 350 degrees, and bake the crust for 15-20 minutes.
2. For the filling, start by zesting the four lemons. Combine with sugar in a food processor and blend until fine. No food processor? Mince the zest thinly and mix with sugar.
3. Soften your butter and mix it together with your sugar and zest mix.
4. Add the eggs, a pinch of salt, and juice from your 4 lemons. Mix in ½ of the Jungle Pulp mango puree mix. Stir until smooth.
5. Transfer this mixture into a sauce pan. Cook over low to medium heat for 10 minutes.
6. Pour the thickened lemon mixture into your pie crust. Drizzle the remaining Jungle Pulp mango puree over the top of the pie.
7. Let your pie finish at room temperature or in the refrigerator.

## Mango-Lemon Curd Pie

*Recipe provided by Jessica Lynn of [@letherdrinkwine](#)*

When I was younger, I used to devour the sweetest of the sweet when it came to dessert -- chocolate cakes, brownies, ice cream dripping with toppings. But as I've aged, I've found myself drawn to fruitier desserts and, in excess, mangoes. I find a mango to be the perfect level of sweet, tart, and juicy all at once. So it's no surprise to anybody that, when I was asked to bring a dessert to my family's holiday dinner, I chose to create something with mango. More specifically, I knew I needed to include my latest craving of Jungle Pulp mango puree.

I've been using my Jungle Pulp for a few weeks now, baking mango puree into everything from cakes and cookies, dressing up cocktails, and even adding water to make it into a juice. But when it comes to baking, I have to say that I didn't have as much experience as I would've liked. I may love to eat, but actually making the food can be a bit scary for me! Yet I sat down and brainstormed. What flavors went together? What combinations made my mouth water?

When I went out later in the day to hang out with friends, I noticed a few little candies at the entrance of the restaurant. I pulled one out of the bowl and popped it into my mouth. The tartness of lemon overwhelmed me before it dulled to a sugary softness. I rolled it around on my tongue while I hung out with friends, savoring the nuances of flavor.

Then it hit me -- the idea of the perfect dessert. It needed to be sweet but not too sweet, tart but not mouth-puckeringly so. While I would usually default to creating a fruit tart for the holiday, I was suddenly struck with a new idea, and perhaps one that most people wouldn't consider: a lemon and mango pie.

As I messed around in the kitchen, testing different levels of lemon and Jungle Pulp mango puree mix, my recipe began to come together. I was a little nervous when I poured the final swirl of mango puree on top of the pie and popped it into the oven. But honestly? There was no reason to be. The pie came out perfectly. So perfectly, in fact, that it may have never made it to the holiday party; I might have indulged in most of it myself.

**Level:** Beginner

**Total Prep Time:** 15-20 minutes

**Total Cook Time:** 10 minutes

### **Ingredients:**

1. 1 pre-baked graham cracker pie crust
2. 4 lemons -- needed for juice and zest

3. 4 medium eggs
4. 1 cup Jungle Pulp mango puree mix, ½ set aside
5. 1 ⅓ cup sugar
6. Pinch of salt
7. 1 stick unsalted butter

**Directions:**

1. The pie crust does not need to be baked. However, if you would like for it to be baked in any way, you can preheat the oven to 350 degrees, and bake the crust for 15-20 minutes.
2. For the filling, start by zesting the four lemons.
3. Combine the zest with the sugar in a food processor. Blend until fine.
  - a. If you do not have a food processor, simply try and mince or dice the zest as thinly as possible and mix with the sugar.
4. Soften your butter and mix it together with your sugar and zest mix.
5. Add the 4 eggs, pinch of salt, and juice from your 4 lemons. At this point, also mix in ½ of the Jungle Pulp mango puree mix. Stir until smooth.
6. Transfer this mixture from the bowl into a sauce pan. Cook over low to medium heat for about 10 minutes.
  - a. During this time, you should see the mixture start to thicken.
7. After about ten minutes, pour the thickened lemon mixture into your pie crust. Drizzle the remaining Jungle Pulp mango puree over the top of the pie. You can choose to leave it in the drizzled pattern, or use a fork or roasting stick to drag through the top and create new patterns.

You can choose to either let your pie sit and finish at room temperature, or in the refrigerator, depending on your preference. I personally chose to finish it in the fridge, as I enjoyed it chilled.