

Creamy Mango & Haupia Pie

Mango base

Ingredients

1 pie shell
4 cups of mango cubes
1/3 cup of corn starch
1/2 cup of sugar
1 tsp of cinnamon
2 Tbs of candied ginger (or 1 Tbs of ground ginger)

Instructions

Cut mango into cubes (about 1 inch in size) until you have about 4 cups worth. If you're using frozen mango, make sure you thaw prior to use. Place in a large bowl.

Mix together the corn starch, sugar, cinnamon and ginger. Add mixture to the chopped mango and stir.

Pour into the pie shell (you can use a frozen shell, or make your own).

Cover with aluminium foil and bake at 350F for about 35-40 minutes (until bubbling).

Set aside.

Haupia topping

Ingredients

1 can unsweetened coconut milk (13.5 oz can, 400 ml)
3 Tbs of cornstarch
1/4 cup sugar
A pinch of salt

Instructions

Add corn starch to 1/4 cup of the coconut milk. Stir until all dissolved.

Pour the remaining coconut milk into a saucepan. Add the sugar and the salt. On a medium heat, cook until all of the sugar has dissolved.

Then slowly add the corn starch mixture as you whisk. Keep stirring with the whisk until thickened (this should take about 2-3 minutes).

Pour thickened mixture over the mango pie. Let cool to room temperature before refrigerating for at least 1-2 hours.

(optional: dust with roasted, crushed macadamia nuts)

Serve!