

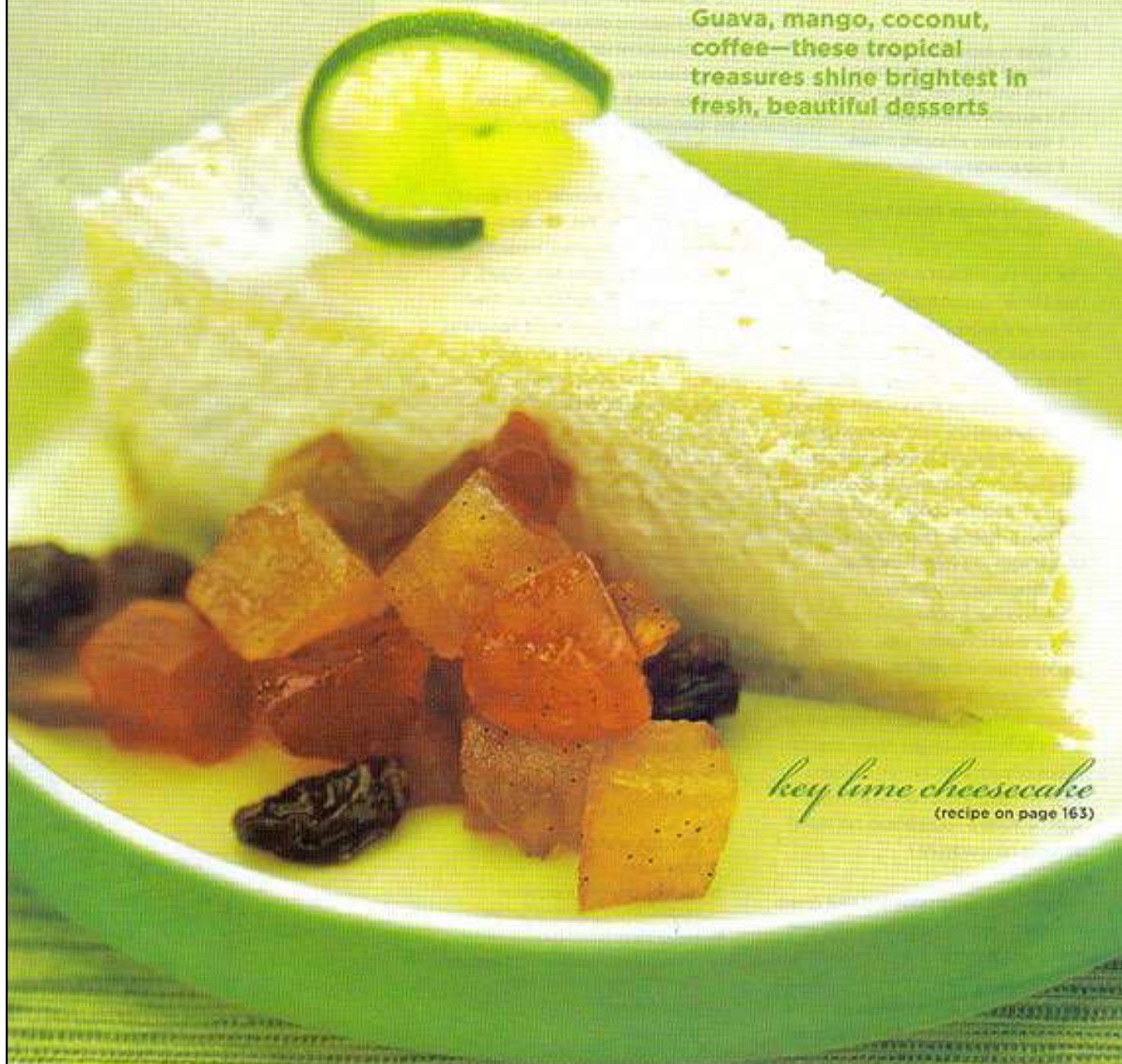
coffee-pecan brownies
(recipe on page 160)



S u g a r

islands

Guava, mango, coconut,
coffee—these tropical
treasures shine brightest in
fresh, beautiful desserts



key lime cheesecake
(recipe on page 163)

Mango-Filled Cream Puffs with Spiced Mango-Mojito Sauce

8 SERVINGS

PUFFS

- 1 cup whole milk
- $\frac{1}{2}$ cup (1 stick) unsalted butter, diced
- $\frac{1}{8}$ teaspoon salt
- $\frac{3}{4}$ cup all purpose flour
- 4 large eggs
- 2 large egg yolks

FILLING

- 2 cups $\frac{1}{2}$ -inch cubes peeled pitted mango (from about 4 large; see Test-Kitchen Tip for details)
- 1 cup chilled sour cream
- 1 cup chilled whipping cream
- 1 cup powdered sugar, divided

Spiced Mango-Mojito Sauce (see recipe)

FOR PUFFS: Preheat oven to 375°F. Line 2 large rimmed baking sheets with parchment paper. Bring milk, butter, and salt to boil in heavy large saucepan over medium-high heat, stirring until butter melts. Add flour all at once. Reduce heat to medium and stir with wooden spoon until dough forms ball and some batter films bottom of pan thickly, about 4 minutes. Transfer dough to medium bowl and cool 5 minutes. Using electric mixer, beat in eggs and yolks 1 at a time.

Drop dough by generous tablespoonfuls 3 inches apart onto baking sheets, making about 24 puffs. Smooth tops with wet fingertips.

Bake puffs 15 minutes. Reverse sheets and bake puffs until deep golden, about 10 minutes longer. Make small slit in side of each puff. Return to oven, turn off heat, and let dry 15 minutes. *(Can be made 6 hours ahead. Let stand at room temperature.)*

FOR FILLING: Stir mango and sour cream in medium bowl to blend. Beat whipping cream and $\frac{1}{2}$ cup powdered sugar in large bowl until peaks form. Fold whipped cream into mango mixture. Cover bowl; refrigerate filling at least 30 minutes and up to 3 hours.

Cut cream puffs horizontally in half. Spoon heaping tablespoon filling into each bottom half; cover with tops. Sift remaining $\frac{1}{2}$ cup powdered sugar over.

Divide cream puffs among 8 plates. Spoon sauce onto plates and serve.

Spiced Mango-Mojito Sauce

MAKES ABOUT $1\frac{1}{2}$ CUPS

- 2 large mangoes, peeled, pitted, diced
- 6 tablespoons plain whole-milk yogurt
- 4 tablespoons (or more) sugar
- 3 tablespoons spiced rum
- 1 tablespoon fresh Key lime juice
- $1\frac{1}{2}$ teaspoons (packed) finely chopped fresh mint

Puree mangoes in blender or processor until smooth. Transfer $1\frac{1}{2}$ cups puree to medium bowl (reserve remaining puree for another use). Mix yogurt, 4 tablespoons sugar, spiced rum, fresh lime juice, and chopped mint into puree. Sweeten sauce to taste with more sugar, if desired. *(Can be made 1 day ahead. Cover and refrigerate.)*

TEST-KITCHEN TIP

To cut a mango, stand it on one long side. Slice off the "cheek" on each side, as close to the pit as possible. Cut crosshatch pattern in each cheek (but do not cut through skin). Turn inside out so flesh pops up, then cut off cubes with knife. Cut off remaining fruit from the pit, then peel and dice.

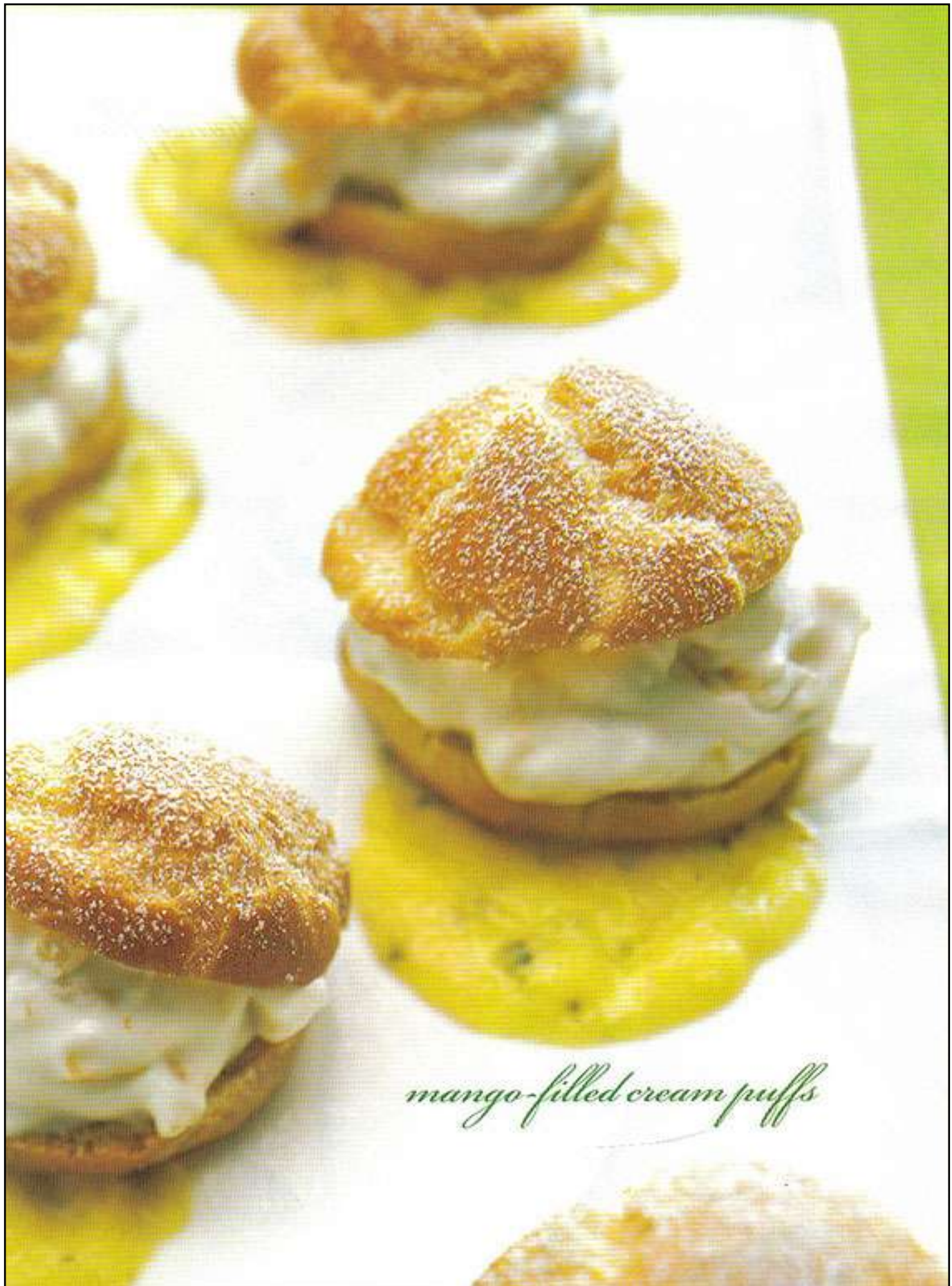
Jamaican Coffee Brownies with Pecans

The famous coffee flavors both the brownies and their ganache topping.

MAKES 15

- Nonstick vegetable oil spray
- 2 cups sugar
- 15 tablespoons (2 sticks minus 1 tablespoon) unsalted butter
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 3 tablespoons finely ground Jamaican Blue Mountain coffee beans
- $\frac{1}{2}$ teaspoon salt
- 3 large eggs
- $1\frac{1}{2}$ teaspoons vanilla extract ➤





mango-filled cream puffs

tangerine-honey flan



- 1¼ cups all purpose flour
- ¼ cup pecan pieces
- 1 cup bittersweet or semisweet chocolate chips (6 ounces)
- 6 tablespoons freshly brewed Jamaican Blue Mountain coffee
- 30 thin strips crystallized ginger

>> JAMAICAN BLUE MOUNTAIN COFFEE is prized for its bold, clean flavor, but good espresso beans and strong brewed espresso work well, too.

Preheat oven to 350°F. Spray 13x9x2-inch metal pan with nonstick spray. Combine sugar, butter, cocoa, ground coffee, and salt in large metal bowl. Place bowl over saucepan of simmering water and whisk until butter melts and ingredients are blended (texture will be grainy). Remove bowl from over water; cool mixture to lukewarm if necessary. Whisk in eggs and vanilla. Sift flour over and fold in. Mix in pecans.

Spread batter in prepared pan. Bake brownies until tester inserted into center comes out clean, about 25 minutes. Cool brownies in pan.

Place chocolate chips in small bowl. Bring brewed coffee to simmer in small saucepan; pour over chips and stir until melted and smooth. Let ganache stand until cool and beginning to thicken, about 1 hour; spread evenly over brownies. *(Can be made 1 day ahead. Cover; let stand at room temperature.)*

Cut brownies into 15 squares. Top each with 2 ginger strips.

Tangerine-Honey Flan with Grapefruit Segments

6 SERVINGS

- ¾ cup sugar, divided
- ¼ cup water
- 2 large eggs
- 4 large egg yolks
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- Pinch of salt
- ¾ cup heavy whipping cream

- ¼ cup sweetened condensed milk
- ¼ cup finely chopped tangerine peel (cut from 3 large tangerines with vegetable peeler)
- 1 cup fresh tangerine juice
- 2 pink grapefruits

Position rack in center of oven and preheat to 350°F. Bring ½ cup sugar and ¼ cup water to boil in heavy small saucepan over medium-low heat, stirring until sugar dissolves and brushing down sides of pan with wet pastry brush. Increase heat and boil without stirring until syrup is deep amber color, swirling pan occasionally, about 7 minutes. Pour caramel syrup into 8-inch-diameter cake pan with 1½-inch-high sides; quickly rotate pan so syrup covers bottom.

Whisk eggs, yolks, honey, vanilla, and salt in medium bowl to blend. Bring cream, condensed milk, and tangerine peel to simmer in medium saucepan. Slowly whisk hot cream mixture into egg mixture. Whisk in tangerine juice. Strain custard into caramel-lined pan. Place pan into 13x9x2-inch metal baking pan. Pour enough hot water into baking pan to come halfway up sides of cake pan.

Bake flan until set in center when cake pan is slightly moved, about 40 minutes. Remove from water; cool 30 minutes. Chill flan uncovered until very cold and firm, at least 6 hours. *(Can be made 1 day ahead. Cover; keep chilled.)*

Cut all peel and pith from each grapefruit. Working over medium bowl, cut between membranes, releasing segments. Chill until ready to use.

Cut around flan in pan. Place plate on top of pan and invert, releasing flan. Cut into wedges; serve with grapefruit.

Key Lime Cheesecake with Tropical Dried-Fruit Chutney

12 SERVINGS

CRUST

- ¾ cup all purpose flour
- ¾ cup sweetened flaked coconut
- ½ cup sugar
- ¼ cup (½ stick) unsalted butter, melted

FILLING

- 3 8-ounce packages cream cheese, room temperature
- ½ cup sour cream
- 1 cup sugar
- 5 large eggs
- 3 tablespoons fresh Key lime juice
- 2 teaspoons finely grated Key lime peel
- ¼ teaspoon vanilla extract

Tropical Dried-Fruit Chutney (see recipe)

FOR CRUST: Preheat oven to 350°F. Stir flour, coconut, and sugar in medium bowl to blend. Drizzle butter over and mix until crumbs stick together; press firmly onto bottom of 9-inch-diameter springform pan. Bake crust until golden brown, about 25 minutes. Cool crust. Stack 3 large sheets of 18-inch-wide heavy-duty foil on work surface. Place cake pan in center. Wrap foil snugly around pan sides. Maintain oven temperature.

FOR FILLING: Using electric mixer, beat cream cheese in large bowl until smooth. Beat in sour cream, then sugar. Beat in eggs 1 at a time, occasionally scraping down sides of bowl. Beat in lime juice, lime peel, and vanilla. Pour batter over crust. Place wrapped cheesecake in large roasting pan. Pour enough hot water into roasting pan to come halfway up sides of cheesecake pan. Cover cheesecake pan (not roasting pan) loosely with foil.

Place cheesecake, still in water bath, into oven. Bake 1 hour. Uncover and continue to bake until just set in center when cake pan is gently shaken, about 20 minutes longer. Remove cake from water and place directly into refrigerator; chill uncovered overnight.

Cut around cake to loosen. Remove pan sides. Slice cake; serve with chutney.

Tropical Dried-Fruit Chutney

MAKES ABOUT 3 CUPS

- 1 vanilla bean, split lengthwise
- 1 cup imported dry Sherry
- 2 cinnamon sticks
- 2 whole star anise* ➤

- 1 cup ½-inch dice dried mango (about 4½ ounces)
- 1 cup ½-inch dice dried papaya (about 4½ ounces)
- ½ cup ½-inch dice dried pineapple (about 3 ounces)
- ½ cup raisins
- Pineapple juice

- 3 tablespoons chopped fresh mint
- 3 tablespoons chopped fresh cilantro

Scrape seeds from vanilla bean into heavy medium saucepan. Add bean, Sherry, cinnamon sticks, and star anise. Bring to simmer over medium heat. Add all dried fruits; return to simmer, stirring occasionally. Simmer until Sherry is almost evaporated, stirring occasionally, about 15 minutes. Remove from heat. Mix in enough pineapple juice by tablespoonfuls to moisten chutney. Transfer to bowl, cover, and refrigerate until cold, at least 3 hours. (*Chutney can be made 1 day ahead. Keep refrigerated.*)

Remove vanilla bean, cinnamon sticks, and star anise from chutney. Mix

in mint and cilantro and serve.

**Brown star-shaped seedpods: available in the spice section of some supermarkets and at specialty foods stores and Asian markets.*

Guava and Manchego Phyllo Pouches with Passion Fruit Syrup

This is an intriguing mix of sweet and savory. Sharp white cheddar is a good substitute for Manchego cheese.

MAKES 6

- 1 cup ¼- to ½-inch cubes guava paste* (about 7 ounces)
- 1 cup ¼- to ½-inch cubes Manchego cheese (about 4 ounces)
- ½ cup sliced almonds, toasted
- ½ teaspoon vanilla extract

- 9 tablespoons sugar
- 1 tablespoon ground cinnamon
- ¼ teaspoon cayenne pepper
- 9 12x8-inch sheets fresh phyllo pastry or frozen, thawed
- ½ cup (1 stick) unsalted butter, melted
- Passion Fruit Syrup (see recipe)

TEST-KITCHEN TIP

Phyllo pastry is sold in several sizes; it may be necessary to cut larger sheets into 12x8-inch rectangles.

Toss first 4 ingredients in medium bowl to combine. Cover filling and chill until ready to use, up to 1 day.

Stir sugar, cinnamon, and cayenne pepper in small bowl. Place 1 phyllo sheet on work surface, keep remaining sheets covered with plastic wrap and damp towel to prevent drying. Brush phyllo with butter and sprinkle with 1½ teaspoons sugar mixture. Repeat 2 more times to make 3 layers. Cut rectangle in half crosswise, making two 6x8-inch stacks. Place scant ½ cup guava filling in center of each stack. Gather sheets around filling to form pouch. Brush pouches with butter. Transfer to small baking sheet. Repeat with remaining ingredients to make 6 pouches total. Sprinkle with some of remaining sugar mixture. (*Can be made 1 day ahead. Cover with plastic and refrigerate.*)

guava-manchego pouches



chocolate-coconut banana split



Preheat oven to 350°F. Bake phyllo pouches uncovered until golden brown and filling is heated through, about 20 minutes. Transfer to plates. Spoon syrup alongside; serve phyllo pouches warm.

**A firm block of concentrated fruit available at some supermarkets, at Latin markets, and at cafecubano.com.*

Passion Fruit Syrup

Ripe passion fruits look dry and very wrinkled. If you can't find them, look for frozen pulp at Latin markets.

MAKES ABOUT 1½ CUPS

- 1 cup water
- 1 cup sugar
- ½ cup passion fruit pulp (from about 7 ripe passion fruits)

Combine all ingredients in heavy small saucepan. Bring to boil over medium-

high heat, stirring until sugar dissolves. Reduce heat to low; simmer until syrup is reduced to 1½ cups, about 15 minutes. Transfer to bowl, cover, and chill. (Can be made 2 days ahead. Keep chilled.)

Banana Split with Curried Chocolate-Coconut Sauce

The all-American soda fountain classic gets a fabulous tropical makeover.

MAKES 4

- 6 ounces bittersweet or semisweet chocolate, chopped
- 2 tablespoons (¼ stick) unsalted butter
- ¼ cup canned sweetened cream of coconut (such as Coco López)
- 2 tablespoons dark rum
- 2 teaspoons curry powder
- 1 teaspoon finely grated lime peel
- ¾ cup chilled whipping cream
- 1 tablespoon powdered sugar

- 4 bananas, peeled, halved lengthwise
- 1 quart vanilla ice cream
- 1 cup ½- to ½-inch cubes peeled cored pineapple
- Sweetened flaked coconut, toasted

Stir chocolate and butter in medium saucepan over low heat until smooth. Whisk in next 4 ingredients. (Can be made 1 day ahead. Cover and chill.) Stir sauce over low heat until just warm.

Whisk cream and powdered sugar in medium bowl to peaks; chill until ready to use. Arrange 2 banana halves in each of 4 long shallow dishes. Add 3 scoops ice cream to each dish. Spoon warm sauce over ice cream. Top with pineapple, whipped cream, and toasted coconut. ■

Allen Susser is the chef-owner of Chef Allen's in Aventura, Florida. His latest cookbook is The Great Mango Book.