



## #609b-Coconut-Papaya Tart SERVES 4 TO 6

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| 1 prepared piecrust (see note)                        | 1/4 cup crystallized ginger, chopped     |
| 1 tablespoon flour                                    | 1 (12-ounce/pound) papaya, thinly sliced |
| 1 (8-ounce) package cream cheese, at room temperature | 1/2 cup apricot-pineapple preserves      |
| 6 tablespoons cream of coconut                        | 1 tablespoon of butter                   |
| 3 tablespoons brown sugar                             | Whipped cream                            |
| 1 cup shredded coconut, lightly toasted               |  |

**Prepare a charcoal or gas barbecue for indirect grilling at 450°F.**

On a floured work surface, unfold the piecrust (or remove from the pie pan) and press out the fold lines if necessary. Sprinkle with flour and roll out to a 12 1/2-inch round. Transfer the dough, floured-side down, to an 11-inch tart pan with a removable bottom. Using a fork, pierce the bottom and sides of the dough in 5 to 6 places.

Transfer the tart pan to barbecue and cook over indirect heat until golden brown, about 12 minutes. Remove from the grill and let cool completely.

Using an electric mixer on high speed, beat the cream cheese until smooth. Add the cream of coconut, sugar, three-quarters of the shredded coconut, and the ginger. With a spatula, spread the mixture into the tart pan. Arrange the papaya slices on top of the filling.

In a small saucepan, melt the preserves over low heat, stirring frequently; add the butter and stir until smooth and completely melted. Brush the preserve glaze over the papaya. Sprinkle the remaining shredded coconut around the edge of the tart and in the middle. Refrigerate until filling is firm, at least 1 hour.

Serve with whipped or clotted cream.

