



Lime custard rests on an individual cookie base for a tangy, yet buttery dessert. Dusted with confectioners' sugar and toasted almonds, it is sweet, smooth and crunchy all at the same time.

Lime Tarts

Ingredients - Cookie Base

1 cups flour
1/2 cup butter
1/4 cup sugar
1 egg yolk
1/4 tsp salt
1 tsp vanilla

Ingredients - Filling

2 eggs, separated
1 cup condensed milk
1 1/2 limes, juiced and rind
1 tbsp sugar

Ingredients - Topping

1/4 cup icing sugar
1 tbsp lime rind
1/4 cup toasted slivered almonds

Instructions

Preheat the oven to 400°F. Sift the flour and place in a food processor along with the sugar and salt. Pulse two to three times to combine. Continue to pulse and add the butter followed by the egg. Add the vanilla and pulse until the cookie dough combines and gathers together. Do not overmix the dough.

Shape the cookie dough into small balls to fit into a square shaped muffin pan. Using your fingers, press down the dough to cover the bottom surface. Chill the dough for 30 minutes before baking. To bake, cover the cookie dough with silver foil and blind bake with beans for 5 minutes. Remove the foil and beans and continue to bake for 5 minutes more.

While the pastry is baking, prepare the filling. Beat the egg whites with the sugar until stiff peaks form. Set aside. Beat the egg yolks until they lighten and, while beating, add in the condensed milk. Add the lime rind and juice and mix thoroughly. Fold the egg whites and yolk mixture together until combined and smooth.

Lower the oven to 325°F. Pour the filling into the tart shell as close to the top as possible. Bake for 25 minutes and let rest in the pan until cool. Once cool, place on the serving tray for decoration.

Add in the icing sugar through a sifter to avoid clumps. Sprinkle lime rind and almonds on top.

Makes 18 tarts.