



LIME TART

SERVES	PREP	COOK
6-8	10 minutes	35 minutes

Ingredients

1 sheet store bought sweet shortcrust pastry
1 cup lime juice
1 cup caster sugar
1 cup cream
4 eggs



Method

Preheat oven to 180°C.

Roll out pastry to fit a 22.5cm square (or 25cm round) tart tin; place the pastry gently in the tin.

Line the pastry with baking paper and fill with baking blind materials (rice, dried pasta or weights) and bake for ten minutes.

Remove the baking blind material and return to the oven for another 10 minutes.

Combine in a jug the lime juice, sugar, cream and eggs.

Pour the mixture into the tart shell and return to the oven to cook for a further 15-20 minutes or until the filling is just set.

Refrigerate till firm.