

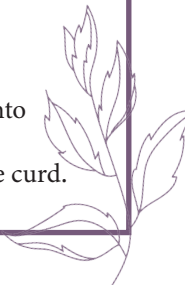


Key Lime Tart

On the plate

3" Miniature Tart Shell	1.00	ea
Key Lime Curd	3.00	oz (wt)
Whipped Chantilly	0.75	oz (wt)
Crystallized Ginger	0.12	oz
Zest of lime	0.05	oz

Directions

1. Lay out tart shells on sheet tray.
 2. Scoop or pipe lime curd into tart shell.
 3. **DO THIS ONLY IF CURD HAS NOT SET:** Once all tarts are filled put into a 350F oven for 5 minutes to help set the Key Lime Curd.
 4. Once the tarts have cooled, take a start tip and pipe chantilly on top of the curd.
 5. Garnish top of chantilly with crystallized ginger and lime zest.
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For the Key Lime Curd

Yields about 30 oz (wt)

Sugar	1/3	cup
Cornstarch	1/3	cup
Milk	2/3	cup
Water	1/2	cup
Lime Juice	2/3	cup
Egg Yolks	5	ea
Butter	2	tbsp

Directions

1. In sauce pan, no heat, combine sugar and cornstarch with whisk.
 2. Wisk in milk, water, and lime juice.
 3. Place sauce pan over low-medium heat and cook until it starts to thicken stirring with rubber spatula. In separate bowl whisk together egg yolks until they start to pale. Temper hot cornstarch mixture from stove into egg yolks.
 4. Place back on stove and stir with rubber spatula until it forms a smooth curd.
 5. Once curd is formed, gently stir in butter until melted. This will give it a nice glossy appearance.
 6. Chill curd before filling tarts.
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