

Lime Tart

(Bloody good. Other citrus can be used; mandarin, cumquat or tangelo juice is interesting)

Ingredients

For the pie crust:

- 250g plain flour
- 120g chilled butter, cut into small pieces
- 2 egg yolks
- 1 teaspoon finely grated lemon zest
- 1 dessertspoon almond meal

For the filling:

- 1 cup cream
- 2 eggs
- ½ cup sugar
- ½ cup lime juice
- A sprinkle of nutmeg

Method:

Preheat oven to 180°C.

Blend all the pastry ingredients till they form a ball; or mix quickly with your fingers – in which case hurry as hot pastry gets tough, and fingers sweat.

Let the pastry rest in the fridge for an hour; roll out and line a pastry dish. Don't make a thick layer of pastry or it may get gluggy.

Into a jug beat the cream, eggs and sugar then at the end add the lime juice (adding it sooner may cause the mixture to curdle).

Cook the pastry case at for fifteen minutes; Pour the mixture into the pie crust and sprinkle with nutmeg. Cook until custard is just set. Serve hot or cold.