

Lime Tartlets

A slightly sweet lime tartlet with dollop of whipped cream and toasted almond crust, served on a top of a raspberry sauce.

yield: 4 tarts

Crust:

1 ½ cups crushed graham crackers

½ cup sliced toasted almonds

8 tbsp butter

Filling:

1 can sweet and condensed milk

1 cup lime juice

¼ tsp lime zest

1 egg

Method

1. Combine crushed graham crackers and sliced toasted almonds together. Coat with melted butter
2. Take crust and press evenly into 4 different tartlet pan and set aside
3. In a bowl whisk together sweet and condensed milk and 1 egg
4. Add lime juice (be sure to be constantly whisking as to not cook the egg)
5. Pour mixture evenly into tartlet pans and bake on 320 degrees for 15-20 minutes

Raspberry Sauce

Yield: about 1 cup

1 cup berries
½ mango diced
1 tbsp butter
¼ cup sugar
¼ cup water
¼ tsp tapioca powder
¼ tsp vanilla

Method:

1. melt butter in saucepan
2. combine raspberries, mango, sugar, and water in saucepan with butter
3. Bring to boil and then simmer for 5-7 minutes
4. add tapioca powder to thicken
5. press through sieve