



Zesty Lime Tart

INGREDIENTS

- 1 x 220g frozen unbaked flan case
- 1/2 cup caster sugar
- 1/2 cup lime juice (about 4 limes)
- 1/4 cup cream
- 4 eggs
- Thickened cream, to serve
- Decorate with finely slivered lime zest

METHOD

- Preheat oven to 180°C/160°C fan forced. Place frozen flan case on a baking tray.
- Bake for 10-12 minutes until light golden. Whisk together sugar, lime juice and cream.
- Add eggs, one at a time, whisking to combine. Strain mixture through a sieve into a pouring jug; pour into cooked pastry case. Reduce oven to 160°C/140°C fan forced.
- Bake for 20-25 minutes until filling is set. Chill until needed.
- Decorate servings with a dollop of thick cream and lime zest.

