

# Lime tartlet with whipped cream and lime zest |

## Recipe for 12 tapas

### Description

A speciality of the southeastern United States, this refreshing tart is always a delight at the end of a meal.

### Note

Wait until the tart or tarts are cold before adding the whipped cream.

### Ingredients

#### Crust

- 175 Gr Graham biscuit powder
- 75 Gr Melted butter
- 1 Tbsp Sugar
- 1 Pinch(es) Salt

#### Lime cream

- 1 Tsp Cornstarch
- 180 Ml Lime juice
- 60 Ml Sour cream
- 1 Tbsp Lime zest(s)
- 3 Unit(s) Egg
- 300 Ml Condensed milk

#### Chantilly

- 250 Ml Cream 35%
- 35 Gr Sugar

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **360 F°**
- Resting time **20 mins**

#### Crust

Mix all the ingredients in a bowl and line the bottom of your cake ring or mold (be sure to line the bottom with baking paper to facilitate unmolding).

Place in the oven for about 15 min, then leave the base to cool on the counter.

#### Lime cream

In a bowl, dissolve the cornstarch in the lime juice, then add the rest of the ingredients, whisking to ensure a smooth mixture.

Pour the mixture over your pre-baked crust.

Place the tart in the oven for about 30 min. The filling will be set around the edge of the tart, and shaky in the center.

#### Chantilly

Whip the cream with the sugar in a chilled bowl. Once the cream has set, keep it in the fridge.  
Use a pastry bag to finish the tartlets or tart.

**Bon appétit!**