



# Lime Tart: Crostata Di Limetta

By Fred Flanagan

1 3/4 cup all-purpose flour *for pie dough*  
1/2 cup sugar  
4 ounces (1 stick) unsalted butter  
Pinch salt  
1 egg  
1 shot bushmill (for the chef) mmmmmm



**Dough:** Mix together the flour, and sugar. add the butter into the dry mixture until it is the consistency of fine bread crumbs. Add and salt and 1 egg .mix well, kneading slightly. Form dough into a ball,. Wrap in plastic wrap, and refrigerate. until ready to bake,

Preheat the oven to 400 degrees F. Blind Bake the pie crust.. Roll dough and form in the pie pan. Cover the formed shell with wax paper and another pie pan add some weight bake approx 10 minutes. With weights removed bake 5 minutes. **You can use gram cracker pre-made pie shell.** Use 9-inch pan. for pie crust

## Tart Mixture

4 eggs, separated (yoke for mixture)  
3/4 cup sugar  
2 Limes zested, plus 5 Limes, juiced ( juice should be  $\frac{3}{4}$  cup for recipe)  
 $\frac{1}{2}$  box lime Jello 3oz

## Separate 4 eggs

Mix 4 egg yolks,  $\frac{3}{4}$  cup sugar,  $\frac{3}{4}$  lime juice , lime zest and 1/2 small box Lime Jello.. Transfer the mixture to the top of a double boiler and set over barely simmering water. Cook, stirring constantly, until the mixture becomes thick, about 15 to 20 minutes. Remove from the heat and set aside to cool slightly.

Meanwhile, beat the 4 egg whites until very stiff and fold them into the cooled lime mixture. Spread the Lime filling over the pie shell and bake for 10 to 15 minutes, or until the filling is thoroughly set. Slight browning on top is fine,

I cool at room temp and refrigerate to complete cooling I like to serve with whipped cream and blackberries. Just do it!