

Lime Curd Tart

Serves: 8

Ingredients

- 680g Mackays Lime Curd
- 220g Jules Destrooper Butter Crisps
- 70g Valio Unsalted Butter, melted
- ½ tsp salt
- 300g whipping cream
- 3 tbsp icing sugar



Method

- 1** In a food processor, crush the cookies until you have a fine crumb. Add salt.
- 2** Add butter and assess if you need to add more in case your cookie is dryer. You should have a crumb that stays together when pressed.
- 3** Place the mix onto the tart base and use the back of a glass to press it into shape.
- 4** Bake at 160°C for 5-12min. Take out of the oven and let the tart cool off completely.
- 5** Whip the cream 3-4 hours before serving. Mix the cream and icing sugar at medium speed until light and fluffy.
- 6** Spread it onto the curd and return to the fridge to set fully.