Hawaii Island Lime Tart

Description

This Hawaii Island Lime Tart is a light, citrusy dessert and one of Chef Mark's favorites, inspired by his time working as a chef in New York.

Total time: 1 hr Yield: 3 Pies

Ingredients

2 can sweetened condensed milk
6 yolks
8 oz Key Lime juice
2 limes (zested & juiced)
3 pre-baked graham cracker pie crusts

Prep Time: 20 min Cooking Time: 40 min Total Time: 1 hr

Instructions

Preheat oven to 325º F. In a medium mixing bowl, combine the condensed milk, yolks, Key Lime juice, and lime zest and juice until smooth, mixing either by hand or with an electric mixer. Then strain the mixture and pour into pre-baked pie crusts. Bake until filling is set, approximately 30 to 40 minutes. Let it cool before serving.

Recipe brought to you by:

Chef Mark Noguchi

Source:

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