

# **Tequila Lime Tart**

*makes one 10-inch tart or 4 4-inch tarts*

## **the Lime Curd**

4 whole eggs

4 egg yolks

1 1/2 cup sugar

1 cup fresh lime juice (9 of my limes produced 1 cup juice, but this will vary dependent on size and juiciness of your limes)

Grated zest of 6 limes

1/2 cup (1 stick) unsalted butter, cut into pieces

Zest the limes using a microplane or fine grater. Take care not to include the white pith which will taste bitter. Cut each lime in half and juice. Compost the peels.

In a saucepan, whisk the eggs, sugar, lime juice, and lime zest. Cook over medium heat, stirring with a wooden spoon, until sugar melts. Add the butter and cook, stirring constantly, until the mixture thickens and will coat a wooden spoon.

Once the curd is thickened, pour it through a sieve into a clean bowl. Discard any chunks.

## **To preserve in jars:**

Spoon curd into sterilized jars. Wipe rims with a clean, damp cloth. Screw on sterilized lids and rims. Process in a boiling-water canner for 15 minutes (for 1/2 pint jars). Label jars and store in a cool, dark place for up to one year.

For more information on home canning check: [Home Canning Basics](#) on My Pantry Shelf

## **To keep in refrigerator:**

Place bowl of lime curd in a larger bowl filled with ice water (to speed the cooling). When cool, cover in plastic wrap and chill in refrigerator.

### **the Gingersnap crust**

8 ounces gingersnap cookies

2 Tablespoons sugar

4 Tablespoons unsalted butter, melted

Preheat oven to 325 degrees. Combine gingersnap cookies and sugar in the bowl of a food processor. Pulse until cookies are ground. Pour melted butter into food processor while pulsing. Press crumb mixture into a tart pan (1 10-inch or 4 4-inch). Bake for 10-15 minutes until crust sets and is fragrant. Remove from oven and cool completely on a wire rack.

### **the Filling**

1 1/2 cups whipping cream

1/4 cup sugar

4 Tablespoons tequila

1 1/2 cup lime curd

Whip the cream and sugar until soft peaks form. Add the tequila and mix. Fold tequila whipped cream into 1 1/2 cups of the lime curd. Reserve the rest of the lime curd for another use.

Gently spoon the tequila lime filling into the cooled gingersnap crust. Smooth top and garnish with candied lime peel or a thin slice of whole lime. Keep chilled until ready to serve.