**Lime Tart**

Makes: 1 tart

Fresh from the Garden: Limes, eggs

Notes for volunteers:
- Focus skill: Blind baking of pastry cases.

**Ingredients**
- 1 quantity sweet shortcrust pastry
- 5 egg yolks
- 400 g tin skimmed sweetened condensed milk
- 2 tsp lime zest, finely grated
- 150 ml lime juice

**Method**
1. Preheat the oven to 180°C.
2. Roll out pastry and use it to line a tart or pie tin.
3. Line the pie base with a sheet of baking paper then add pie weights, dried beans or rice to prevent the pastry from rising. Bake for 10-12 minutes.
   Remove the pie weights then bake for a further 5 minutes.
4. Grate the zest of the limes and juice them.
5. Add the egg yolks and sweetened condensed milk. Mix to combine.
6. Pour the filling into the pie base.
7. Bake for 15 minutes.
8. Allow to cool then refrigerate.
9. Dust with icing sugar before serving.

**Variations:**
- Substitute the lime juice and zest with the juice from any other citrus fruit e.g. lemon, mandarin or blood orange are delicious.
- Using duck egg yolks, if you can get them, makes the pie extra smooth and luscious.

Recipe Reference: Created by Nikki Bird *Barooga Public School*