

Lime Tart...The Easiest Dessert



Sometimes the most elegant-looking desserts are the simplest to execute. Case in point: the golden lime tart shown in the video above, which might have even the most experienced bakers rethinking their complicated dessert plans.

For those scared of homemade crust, don't be: All you need to do for this recipe is blitz a bunch of graham crackers with melted butter and sugar in a food processor, densely pack the crumbs into a tart tin, and bake it for 10 minutes. As for that lime filling, simply whisk together fresh lime juice, sweetened condensed milk, sugar, egg yolks, and a pinch of salt. Pour it into the crust, and pop it into the oven for 20 minutes.

There are two major things to keep in mind: Don't use bottled lime juice—"It won't taste as good," —and don't be afraid of using a little salt."It heightens the flavor of all dishes."

Sprinkle lime zest on top once the tart is cooled completely, and you've got a refined dessert that looks complicated. (Just don't tell anyone it isn't.)