

Individual Key Lime Tarts

Ingredients:

3 (2 ounce/57g) packages frozen mini phyllo dough pastry shells
3 egg yolks
1 (14 ounce/396g) can sweetened condensed milk
½ cup/120ml key lime juice
1 cup/240ml whipped cream (I use ReddiWip® original)

Instructions:

Preheat oven to 350° (176° C). Remove pastry shells from packages and place on ungreased baking sheet to thaw. In a medium bowl, beat egg yolks with a fork. Add condensed milk and lime juice and stir with a large spoon until thoroughly blended. Spoon mixture into pastry shells filling them to ⅛-inch (.3 cm) from the top. Bake for 10 minutes.

Remove from oven and let sit for 10 minutes, then refrigerate until cold. Just before serving, place small dollop of whipped cream on each tart and serve. Optional Ingredients: Sprinkle zest from a fresh lime on top of the tarts for additional garnish.

Cooking Tips: Bottled key lime juice is readily available in most grocery stores but isn't as good as fresh.

Makes 45-60

Notes:

- ◆ I usually make 60 using about 1 tsp filling per shell
- ◆ If you use fresh limes invest in a lemon/lime squeezer to speed the juicing process.