

# Pomegranate Lime Tart

Printed from Iwannabake.com

## Ingredients

- ½ recipe sweet pie crust (see below), or 1 roll store-bought pie crust
- 1 stick butter, cut into cubes
- 1 cup granulated sugar
- 8 egg yolks
- ¼ cup fresh lime juice
- ¼ cup pomegranate juice
- 1 Tbsp. grated lime zest
- Lime whipped cream, optional (see below)
- Fruit for decorating (raspberries, pomegranate seeds, candied lime slices, etc.)



## Directions

1. Prepare your pie crust.
2. Preheat your oven to 425°F.
3. Once pie crust has chilled, roll one disc out to ⅛" thickness. Fit it into a 9" tart pan, trimming the edge flush with the top of the pan. Prick the bottom all over with a fork. Line the crust with aluminum foil and place a 9" cake pan inside. Bake for 15 minutes, then remove the cake pan and foil and bake for 5 minutes more.
4. Reduce your oven temperature to 350°F.
5. Fill a large frying pan with 1" of water and bring the water just to a simmer over medium heat.
6. Combine the butter cubes and sugar in a medium, heat-proof bowl. Place the bowl in the simmering water and stir the butter and sugar until the butter melts completely. Remove the bowl from the water.
7. Whisk in the egg yolks until they are completely incorporated. Whisk in the lime and pomegranate juices and return the bowl to the simmering water.
8. Gently whisk the mixture until it thickens to the consistency of heavy cream and sticks to the side of the bowl when swirled.
9. Strain the filling through a fine strainer and stir in the grated lime zest. Pour the filling into the prepared crust and bake for 15-20 minutes, or until the center of the filling sets. Cool on a cooling rack completely before removing from the tart pan and decorating.

## Sweet Pie Crust

### Ingredients

- 10 Tbsp. butter
- 1 ¾ cups all-purpose flour
- ½ cup granulated sugar
- zest of one lime, grated (optional)
- 1 egg yolk
- 3 Tbsp. cold heavy cream

### Directions

1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
2. When the butter is sufficiently frozen, combine the flour, sugar, lime zest, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
3. Add the egg yolk and cream and pulse until the dough just begins to come together (it should look crumbly).
4. Scrape the dough out of the bowl and form it into two discs.
5. Wrap the discs in plastic wrap and refrigerate for at least one hour or freeze up to two months.

## Lime Whipped Cream

### Ingredients

- 8 oz. cold whipping cream
- 3 Tbsp. powdered sugar
- 2 packets crystallized lime
- green food coloring (optional)

### Directions

1. Chill the bowl and wire whip of a stand mixer (or other metal mixing bowl and beaters or whisk) in the fridge for at least 15 minutes.
2. Beat the cream on medium to high speed until it thickens and begins to hold peaks.
3. Add the powdered sugar and crystallized lime while beating on low speed until fully-incorporated. Increase the mixer's speed to high and beat until the cream holds its shape well (it will stand in peaks when you stop mixing).
4. Use immediately or refrigerate for up to 6 hours.

## Candied Lime Slices

### Ingredients

- 2 limes
- 1 cup granulated sugar
- 1 cup water

### Directions

1. Thinly slice the limes using a mandoline or sharp knife (the thinner the better).
2. Whisk together the sugar and water in a large, shallow pan and bring to a boil over medium-high heat.
3. Add the lime slices to the boiling syrup in one layer (you will likely have to do this in shifts).
4. Cook the lime slices until the white pith appears translucent, approximately 15 minutes. Repeat until all remaining lime slices are cooked.
5. Remove the lime slices to a cooling rack to cool completely, preferably overnight.
6. Dip the candied lime slices in granulated sugar if desired and store between pieces of waxed paper in an airtight container in the fridge.