

# Key Lime Tart with Berries and Macadamia-Coconut Crust

## Ingredients for crust:

- ▷ 40 vanilla wafers
- ▷ 1/3 cup sweetened shredded coconut
- ▷ 1/3 cup macadamia nuts
- ▷ 4 tablespoons melted unsalted butter

## Ingredients for whipped cream:

- ▷ 1 1/2 cups heavy cream
- ▷ 3 tbsp confectioner sugar
- ▷ 1 tsp vanilla

*\*2 pints berries (raspberries, blueberries or blackberries) for Tart decoration and serving*

## Ingredients for filling:

- ▷ 4 egg yolks
- ▷ 2 egg whites
- ▷ 1 14-oz can sweetened condensed milk
- ▷ 1/2 cup squeezed key lime juice



## Preparation:

For crust: Preheat oven to 350. Spray a 9-inch tart pan with removable bottom with cooking spray and place on a baking sheet. In a food processor, add wafers, nuts and coconut until finely ground. Add melted butter and process until smooth. Gently press crumbs into pie crust, lining sides and bottom. Place in freezer for about 30 minutes. Remove from freezer and place in oven for 10 minutes. Remove and allow to cool completely while you prepare filling.

For filling: In a mixer, fitted with paddle attachment, beat egg whites until medium peaks form. They should be able to hold a berry without sinking and whites will appear almost like a whipped cream. In a large bowl, whisk yolks with condensed milk until well blended then add lime juice. Gently fold in about a half a cup of egg white to lighten mixture. Blend carefully and add remaining egg white for a smooth texture being cautious not to over blend. Pour filling into prepared crust and bake for about 20 minutes, so filling is just firm. Remove and allow to cool completely. Tart may be prepared up this point and refrigerated for 24 hours.

For whipped cream: In a standing mixer with the whisk attachment, blend the cream, sugar and vanilla for about two minutes until whipped cream forms. Take cream and place in piping bag to decorate. Reserve about a cup of whipped cream in a bowl for serving.

Assemble tart: With the piping bag, decorate the tart with whipped cream and berries. You can make circles or stripes or any design of your choosing. Refrigerate tart for at least two hours before serving. Serve alongside berries and with extra whipped cream.