

Key Lime Tart

**Green
house**
Your Solution For BARESCA



Preparation Time : 40 minutes

Baking Time : 25 minutes

Makes 1 tart

Directions:

Tart Shells

1. Preheat oven to 180°C. Beat butter and icing sugar till creamy. Mix with egg and gradually the egg mixture to the butter and beat till well combined. Add in the ***GH Vanilla Flavour Powder*** and cake flour and mix well until it forms dough. Wrap and chill the dough for at least 15 minutes.
2. After chilling, roll the dough into a 5mm thick sheet, cut outs and place them on the ungreased tart shell mould. Press the dough against the sides of the moulds, and trim off the excess dough. Use a fork to prick holes on the tart shell dough.
3. Bake the tart shell at 180°C for 10 minutes or until just brown. Leave to cool and set aside for later use.

Cheese Filling

1. Beat the cream cheese, caster sugar and unsalted butter until creamy.
2. Mix the eggs, whipping cream and ***GH Lime Emulco*** together. Add the egg mixture into cheese mixture and mix well.
3. Last, add in cake flour. Pour the filling into the tart shell and bake it at 180°C for 15 minutes or until it cooked. Leave to cool and keep in fridge.

Tart Shell

Unsalted Butter	50 g
Icing Sugar	25 g
Eggs	7 g
Cake Flour	75 g
GH Vanilla Flavour Powder	1 g

Filling

Cream Cheese	188 g
Caster Sugar	38 g
Unsalted Butter	20 g
Eggs	38 g
Whipping Cream	20 g
Cake Flour	15 g
GH Lime Emulco	6 g

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