

Tequila Lime Tart

Recipe courtesy Guy Fieri, 2008



Prep Time:	--	Level:	Serves:
Inactive Prep Time:	--	--	8 servings
Cook Time:	--		



Ingredients

For the crust:

10 ounces vanilla wafers
1/3 cup pine nuts
1/2 cup butter, melted

For the filling:

2 egg whites
1 tablespoon sugar
1/4 cup tequila
1/2 cup fresh lime juice
4 egg yolks
1 (14-ounce) can sweetened condensed milk
Fresh whipped cream, for serving

Directions

For the crust:

Preheat oven to 350 degrees F

Add wafers and pine nuts to food processor, pulse until well ground up. Pour into bowl and add melted butter. Mix by hand, with a wooden spoon, and press into 10-inch tart pan. (reserve 4 tablespoons of crumbs to sprinkle on top when done baking.)

Place tart pan in the oven and bake for 8 minutes.

For the filling:

In a mixing bowl add egg whites and sugar, beat until there are soft peaks.

In another mixing bowl, add remaining ingredients and mix thoroughly. Fold in the egg whites. Pour into tart shell and bake for 25 minutes. Remove from oven and sprinkle with reserved crumbs. Let cool before cutting and serve with fresh whipped cream.



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