

KEY LIME TARTS

by Chef Katie Chapman, Pastry Chef at The University Club of MSU

Featured Food: Key Lime Tarts

Yield: 24-30 tartlets

Ingredients

3 oz. (about 5) egg yolks	1 drop green food coloring
2 c. sweetened condensed milk	Tart shells
Zest of 1 lime	Whipped cream
6 oz. lime juice	

Preparation

Preheat oven to 325 degrees.

In a medium bowl, mix all ingredients until combined. Pour into tart shells and bake for 12 minutes.

Cool and serve with whipped cream.