

GUASTELLO'S VILLAGE MARKET

Limoncello Lemon Tart

Serves 12

Ingredients

For the crust:

1 ¼ cups crushed graham crackers (about 9 graham crackers)
½ cup sweetened shredded coconut
1 ½ tablespoons sugar
8 tablespoons melted butter

For the filling:

2 cups heavy cream or whipping cream
14 ounce can sweetened condensed milk
finely grated zest from 2 medium size lemons
¼ cup fresh squeezed lemon juice
¼ cup Limoncello

INSTRUCTIONS

Preheat oven to 350°F. Spray an 11-inch tart pan with a removable bottom with cooking spray (or lightly oil).

For the crust:

Combine graham cracker crumbs, coconut, sugar and melted butter in a medium-size bowl. Stir well until butter is completely incorporated. Transfer mixture into the prepared tart pan. Pat mixture firmly up sides of the pan forming a fairly thick edge. Pat remaining crumbs firmly and evenly across the bottom of the pan.

Place tart pan on a sheet pan. Bake crust in preheated oven for 10 minutes or until light golden brown. Set crust aside to cool completely before filling.

For the filling:

Whip the cream until soft peaks form when you lift the beater. Fold in the condensed milk, lemon zest, lemon juice and Limoncello.

Spread the filling into the pan evenly, swirling the top a bit. Place in the freezer until firm, at least 3-4 hours (can be up to a week).

To serve, garnish tart with fresh fruit and edible flowers if desired. Slice and serve directly from the freezer. Serve slices with a dollop of whipped cream and more edible flowers or a thin half slice of lemon and a sprig of mint.

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