

Raspberry Lime Tart

FOR THE CRUST:

1 1/2 C raw cashews
1/4 C sugar
1/4 t salt
1/4 C unsalted butter, melted

1/2 C fresh lime juice (about 4-5 limes)
1 T lime zest
4 egg yolks
1/2 C sweetened condensed milk
1 T cornstarch

FOR THE RASPBERRY LIME FILLING:

1 C fresh raspberries
1/2 C sugar
1/2 C water
2 T [Raspberry](#) tea

FOR THE TOPPING:

1 C fresh raspberries
Lime zest for garnish
Whipped cream (optional)

PREPARE THE CASHEWS:

Preheat your oven to 350°F.

Spread the cashews on a baking sheet and toast them in the oven for about 8-10 minutes, or until they are lightly golden and fragrant. Let them cool slightly.

MAKE THE CRUST:

In a food processor, pulse the toasted cashews until they are finely ground. Be careful not to over-process them into cashew butter.

Add the sugar and salt to the food processor and pulse a few times to combine.

Pour in the melted butter and pulse until the mixture comes together and resembles wet sand.

FORM THE CRUST:

Press the cashew mixture into the bottom and up the sides of a 9-inch tart pan, ensuring it is evenly distributed and firmly packed.

Bake the crust in the preheated oven for 10-12 minutes, or until it is light golden brown. Let it cool completely before adding the filling.

MAKE THE RASPBERRY LIME FILLING:

In a small saucepan, bring water to a boil. Remove from heat and steep the raspberry tea in the hot water for 5-7 minutes. Remove from heat and strain the tea; let the tea cool slightly.

In a blender, combine 1 cup of fresh raspberries, sugar, lime juice, lime zest, and the prepared raspberry tea. Blend until smooth.

In a medium bowl, whisk together egg yolks, sweetened condensed milk, and cornstarch.

Slowly add the raspberry-lime mixture, whisking until well combined.

Pour the filling into the prepared crust.

BAKE THE TART:

Bake at 350°F for 20-25 minutes, or until the filling is set and slightly firm to the touch.

Let the tart cool to room temperature, then refrigerate for at least 2 hours before serving.

GARNISH AND SERVE:

Before serving, top the tart with fresh raspberries and lime zest. Add a dollop of whipped cream if desired.

PREP AND COOK TIMES

Prep Time: 30 minutes

Cook Time: 35 minutes

Total Time: 1 hour 35 minutes