



Key Lime Custard

Serves 1

Ingredients:

- 4 oz. Granulated Sugar
- 1.5 tsp. Limes Zest
- 2 large Eggs
- 4 oz. Key Lime Juice
- 1/8 cup Heavy Cream
- 3 Tbsp. Sweetened Condensed Milk
- 1 Tbsp. All Purpose Flour
- 2 Tbsp. Butter

Directions:

1. Place granulated sugar and lime zest in food processor. Pulse for one minute or until sugar is fragrant.
2. Heat double boiler and bring to a simmer. Add eggs and sugar and whisk until sugar is dissolved.
3. Slowly add key lime juice, heavy cream and sweetened condensed milk. Whisk constantly for about 7-10 minutes or until thermometer reaches 160° F. Remove from heat. Whisk in butter until melted.
4. Place over ice bath and stir until chilled and refrigerate at least two hours for custard to set up.
5. Label, date and refrigerate.