



## KEY LIME TART

Courtesy of 3800 Ocean at Palm Beach Marriott Singer Island Beach Resort & Spa  
in Riviera Beach, Florida

### BROWN SUGAR GRAHAM CRUST

#### INGREDIENTS

- 1 ½ cups graham cracker crumbs
- ¼ cup brown sugar
- 6 tablespoons butter, melted, hot

#### PREPARATION

Combine graham cracker crumbs and brown sugar with whisk.  
Add in melted butter. Portion into desired mold. Bake for 10 mins at 350 degrees.



### KEY LIME CUSTART

#### INGREDIENTS

- 14 oz. condensed milk
- 3 egg yolks
- 4 oz. lime juice
- 2 tablespoons lime zest

#### PREPARATION

Combine all ingredients together in bowl. Pour into baked graham shell. Bake at 350 degrees until the pie jiggles just slightly and doesn't stick to your finger when touched. About 10-12 minutes.

### SWISS MERINGUE

#### INGREDIENTS

- 4 egg whites
- 1 ½ cups sugar

#### PREPARATION

Combine sugar and egg whites in a bowl over a pot of boiling water. Whisk constantly till the egg whites reach 160 degrees F. Take off heat and immediately transfer to a mixer with a whisk attachment. Whisk on high speed until cool and the meringue is stiff and glossy. Pipe as desired on top of the pie. Torch with blow torch or put under broiler until desired color.