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We are proud that two of the country's most renowned chefs, call Hilton Adelaide Home.

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## Lemon and Lime Tart with Alexandrina Cream

Serves 8 to 10

**The Hilton  
Ashley Undy**

### Sweet Paste recipe for the base of the tart

#### Ingredients

750g castor sugar  
1.2kg unsalted butter  
10g salt  
2-3 tbsp vanilla essence  
250g eggs (5)  
900g baker's flour  
900g cake flour  
20g baking powder

#### Method

Mix sugar, salt and butter until well blended (NOT creamed).

Add eggs, one by one and mix until cleared.

Blend/sieve flours and baking powder well, then add to the above mixture, mixing until a dough forms.

Knead together lightly on a bench and weigh into 500gm lots.

Shape into oblong slabs, cover well, date and refrigerate to rest for half to 1 hour.

Once rested, roll out to an even 3mm thick and relax the pastry (this is to avoid shrinkage).

Then cut a large enough piece to cover a 30cm greased flan ring, you need to work the pastry into the sides of the flan ring well so you end up with a perfect edge all the way around (slowly is the best method). Refrigerate on a lined tray for 10-20 mins.

Remove from refrigerator and dock the base. Line the base with grease-proof paper and fill with blind baking granules.



WHO'S COOKING YOUR DINNER TONIGHT

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 BRASSERIE

Bake at 170°C for 10-15mins until the top edge of the pastry is a light golden brown, remove from the oven also removing the blind baking granules.

Place back into the oven and continue to bake until the base also turns a light golden brown then remove from oven and allow it to cool.

Remove the cooked pastry base from the flan ring and place onto a clean dry board, set aside for filling.

### Lemon and Lime filling for the tart

- 10 egg yolks
- 200g castor sugar
- Zest from 2 large lemons + 140ml juice
- Zest from 2 small limes + 100ml juice
- 1 vanilla bean, split and seeded
- 250gm, soft, unsalted butter
- 350gms cream, whipped to a soft peak

### Method

Combine egg yolks, sugar, vanilla seeds, lemon and lime juices with zests into a medium to large steel bowl and place over a water bath. Whisk to form a firm sabayon (ribbon stage).

When you have a thick foam, slowly add in the softened butter (this can be almost melted).

Allow the mixture to cool down to almost room temperature and then fold cream through the mixture until well combined.

Pour into the prepared tart shell(s), and refrigerate until set for 45mins to 1hour is best.

Cut with a clean hot knife and serve with Alexandrina Cream and a sprig of fresh mint.