

Vanilla and Lime Pannacotta Tart

Ingredients

For the Pastry

- 400g unsalted butter, chilled and cut into cubes
- 20ml vinegar, chilled
- 100g caster sugar, chilled
- 170ml water, chilled
- 665g plain flour, chilled
- 5g salt

Pannacotta

- 400ml whipping cream
- 200ml full cream milk
- 120g caster sugar

- ½ vanilla bean, split lengthways
- 2 limes, finely grated zest
- 2 x 2g gelatine leaves or 1 tsp gelatine powder
- 1 tbsp. freshly squeezed lime juice
- 1 tbsp. water



Lime Jelly

- 320ml freshly squeezed lime juice
- 80ml water
- 80g caster sugar
- 6 x 2g gelatine leaves or 3 tps. gelatine powder

Method

1. **Make the pastry** and roll it out then line 8cm round tart tins. Set the pastry in the freezer for at least 20 minutes.
2. Heat the oven to 200°C (Fan - 180°C/400°F/Gas 6) and blind bake the tart cases for 20-25 minutes, or until golden. Remove from the oven and allow to cool.
3. **To make the pannacotta**, cut the vanilla bean in half and slice down the middle. Scrap the seeds out ready. Zest and juice limes so they are also ready.
4. Put the milk, cream and sugar in a saucepan over medium heat. Add the vanilla seeds and pod to the pan. Stir for 2 minutes or until the sugar dissolves. Remove from the heat BEFORE milk mixture comes to the boil.
5. Stir in the lime zest.
6. Place gelatine powder, lime juice and water in a small saucepan over low heat, stirring just until gelatine is dissolved, before adding to the cream mixture.
7. Allow to cool at room temperature for about 1 hour.
8. Later on, pour the cream mixture through a fine sieve to remove the lime zest and vanilla bean. Carefully pour into the tart shells and pop into the refrigerator for at least 2 hours.
9. **Make the lime jelly**. Put the lime juice, water and sugar in a small saucepan over medium heat and bring just to the boil. Remove from the heat.
10. If using gelatine leaves, soak them in 1ltr cold water for about 2 minutes to soften, then squeeze to remove the excess water. Stir into the lime juice mix.
11. Put the remaining lime juice and sugar in a small saucepan over medium heat and bring just to the boil. Remove from the heat and stir in the gelatine mix to dissolve.
12. Allow the jelly to cool to room temperature, then carefully spoon 1-2 tablespoons over the pannacotta in each tart shell – the pannacotta mix must be completely set at this stage or the jelly will pour straight through it. Take care not to damage the smooth top of the pannacotta while spooning over the jelly. Place back in the refrigerator for 1 hour to set.