

Adapted from *Blue Ribbon Culinary Contest 44th Edition* (Illinois State Fair).



## Citrus Tart

*For the almond crust:*

1-1/2 c almond meal or flour  
1 c shredded coconut, sweetened  
Zest of 1 orange  
3 T butter, melted  
3 T sugar

*For the citrus custard filling:*

3/4 c and 1 t sugar  
1-1/2 T cornstarch  
4 large eggs  
1/4 c butter, softened  
8 oz. sour cream, divided  
Zest of 3 lemons  
Zest of 3 limes  
Zest of 2 oranges  
Juice from 2 oranges  
Juice from 2 lemons  
Juice from 2 limes

*For the almond crust:*

Preheat the oven to 350F. Mix the almond meal, coconut, orange zest, melted butter and sugar together. Place it all in a 9" tart pan with removable bottom, press it up the sides and over the bottom, forming a crust. Place the crust in the oven and bake for 10 minutes. Let cool completely before adding the citrus custard.

*For the citrus custard filling:*

Using a whisk, combine 3/4 cups of sugar and cornstarch in a large bowl. Next whisk in the eggs, butter, 3/4 cup of sour cream, zest and juices until well-blended. (Mixture will look curdled.) Place pan with baked, and cooled, crust on a cookie sheet and slowly pour in filling.

Bake the tart for 35 minutes or until filling sets. While the tart bakes, stir 1 teaspoon of sugar into the remaining sour cream. Add the sour cream to a zip top bag and reserve in refrigerator.

Remove the tart from the oven and cool on a wire rack for five minutes. Snip corner of zip top bag and pipe sour cream around the tart into desired design. Place the tart back in the oven for another five minutes. Cool completely and refrigerate.

To serve, remove side of tart pan, slice and serve.