

Description



Lactose-free, this flavor-packed recipe replicates the flavor of Italian pastry and Easter Pie using The Olive Tap's Persian Lime Fused Olive Oil. Using this infused oil kicks the flavor up to another level, because it captures not only the rich fruity taste but also the smooth mouth feel.

Ingredients:

- 1 Pie Cust, at room temperature, unwrapped and ready to bake (try Pillsbury Crusts, as they have no dairy ingredients)
- 1/8 C. The Olive Tap's [Persian Lime Fused Olive Oil](#)
- 4 C. Coffeemate Original (may also use soy milk or almond milk)
- Zest of One Large Lime (use a rasp to grate zest to optimal size)
- 1/2 t. Lime Extract
- 1 T. Vanilla
- 3/4 C. Flour
- 3 Jumbo Eggs
- 1/2 C. Flaked, Sweet Coconut
- 1 Lime (wedged for garnish)

Directions:

1. Preheat oven to 350. Unroll the pie crust and place it in a greased tart pan (one with removable sides is preferred). Crimp crust, fill with pie weights, and bake at 350 for 12 minutes. Crust will be blond, but crisp. Remove from oven, and let cool partially.
2. Combine Persian Lime Fused Olive Oil and next four ingredients in a large saucepan. Over medium heat, bring mixture to a simmer, stirring often.
3. Sprinkle flour into the hot custard, while whisking constantly. Continue to cook, stirring constantly, until custard thickens. (To keep from sticking, I use a flat wooden spatula at this point.) Large bubbles with burble to the surface at this point.
4. Remove from heat and whisk in eggs, one at a time. When combined, return to medium heat and cook for one minute. Keep whisking or stirring constantly.
5. Pour custard into prepared tart shell. Sprinkle coconut on top. Reduce oven heat to 325. Bake for 45 minutes. Turn off oven, and let tart sit in oven for 15 minutes. Remove from oven.
6. Serve warm (not hot) or room temperature. Garnish slices of tart with lime wedge. Store in refrigerator after serving.
Note: For a change-up, use The Olive Tap's [Sorrento Orange Fused Olive Oil](#), and substitute orange zest and orange extract. Top with slivered almonds instead of coconut.

An Original Recipe by Julie-Allyson Ieron, Illinois
Recipe Contest Winner: 3rd Place Desserts

Julie is a perceptive journalist who investigates truth and crafts her discoveries into books and presentations that engage your mind and resonate with your heart. She is author of 32 books, a writing coach, a frequent guest on radio and TV broadcasts, and a conference speaker.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/julies-persian-lime-custard-and-coconut-tart-lactose-free/>

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