

Persian Lime Custard

½ cup whole milk ½ cup heavy cream 3 eggs ¼ cup sugar
2 tablespoons O Live Brooklyn Persian Lime Infused Olive Oil
2-9 unit packages prebaked tartlet shells

Bring eggs to room temperature. Heat the milk and cream to a boil in a saucepan. Once a hard boil is reached, remove from heat immediately and allow to cool to slightly warmer than room temperature. Crack the eggs into a blender and pulse on lowest blend setting, while slowly adding the cream mixture, oil, and sugar to the blender. Cease blending once all is fully incorporated. Spoon mixture into tartlet shells and bake according to manufacturer's directions. If manufacturer doesn't provide directions, bake for 15 minutes (or until set/slightly firm) at 350 degrees F. Remove and allow to cool. Optional: Sprinkle with lime zest/sea salt. O Live Brooklyn Fused Lemon Olive Oil makes a great substitute. Makes 18 tartlets.