

# Lime & hazelnut crumble tart

## Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g hazelnut powder
- 50g egg (1 egg)
- 180g flour
- 50g cornstarch
- 120g lime juice
- 100g sugar
- 2 eggs
- 125g butter
- 45g softened butter
- 45g brown sugar
- 45g flour
- 45g hazelnut powder

## Préparation

1. Here's a new lemon pie recipe, but for a change, lime!
2. and here, no meringue but a crunchy streusel for a hazelnut crumble effect that goes wonderfully with the slight acidity of the lime.
3. The recipe is quite simple and rather quick to make      Prep time : 45 minutes + 45 minutes cooking For a 20cm tart : Hazelnut dough : softened butter powdered sugar hazelnut powder A pinch of salt egg (1 egg) flour cornstarch Optional : 1 egg for egg wash      Mix the softened butter with powdered sugar, the salt and the hazelnut powder.
4.      Emulsify the mix with the egg, then add the flour and cornstarch.
5.      Mix quickly, and stop as soon as you can form a ball.
6. Put it in a plastic wrap and place it in the refrigerator for at least 30 minutes.
7.      Next, roll out the dough to a thickness of 2 to 3mm and put it your buttered circle.
8.      Prick the dough, then place it in the freezer for at least 15 minutes.
9. Next, bake your dough for 15 to 20 minutes at 170°C.
10. Remove the circle, then brush the dough with beaten egg and put it in the oven again for 5 to 10 minutes, checking the coloring.
11. When removed from the oven, leave to cool.
12.      Lime cream : lime juice sugar Zests of limes 2 eggs butter      Mix the sugar with the lime zest.
13.      Then add the eggs and whisk the mixture.
14.      At the same time, heat the lime juice; when it is hot, pour half of it over the eggs, still whisking, then pour it back into the pan.
15.      Thicken the cream over low heat, stirring constantly.
16.      Then add the butter, cut into small pieces, off the heat.
17.      When the cream is smooth, pour it over the cooled tart crust and place it in the refrigerator.
18.      Hazelnut streusel : softened butter brown sugar flour hazelnut powder      Mix the four ingredients together until you have a crumble texture.
19.      Pour the pieces of dough on a baking sheet covered with parchment paper, then bake in the oven

preheated to 180°C for about 15 minutes, the streusel should be well browned.

20. Let it cool, then sprinkle it over the lime cream.

21. Decorate with a few lime zests and hazelnut pieces, then enjoy!

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