



## CURTIS'

### GWEN KEY LIME PARFAITS

Serves: 6

Prep Time: 25 Minutes + 1-Hour Chilling Time

Cook Time: 35 Minutes

## INGREDIENTS

### For the Lime Curd:

4 Large Eggs  
1 Cup Sugar  
 $\frac{2}{3}$  Cup Fresh Lime Juice  
10 Tablespoons Unsalted Butter,  
Diced, Softened

### For the Streusel:

$\frac{1}{2}$  Cups All-Purpose Flour  
6 Tablespoons Sugar  
 $\frac{1}{2}$  Teaspoon Baking Powder  
1 Tablespoon Lime Zest  
2 Teaspoon Water  
 $\frac{1}{2}$  Teaspoon Kosher Salt  
7 Tablespoons Unsalted Butter,  
Cubed and Frozen

### For the Meringue Topping:

4 Large Egg Whites, Room  
Temperature  
 $\frac{3}{4}$  Cup Sugar  
1 Teaspoon Vanilla Extract  
1 Lime for Zesting

### Special Equipment:

Six 8 Oz Wide Mouth Mason Jars  
or Dessert Glasses  
Kitchen Blowtorch

## INSTRUCTIONS

**For the Lime Curd:** In large heatproof bowl, whisk eggs, sugar, and juice to blend. Set bowl over large saucepan of simmering water. Whisk mixture constantly for 5 to 8 minutes, or until light and fluffy and thick enough to coat back of spoon. Remove bowl from heat and cool 5 minutes. Whisk in butter. Divide curd among mason jars. Cover and refrigerate 1 hour, or until chilled and set.

**To Make the Streusel:** Preheat the oven to 350°F. In large bowl, mix flour, sugar, baking powder, zest, water, and salt. Using fingers, rub butter into flour mixture until medium-size clumps form. Spread streusel onto nonstick baking sheet and freeze until firm. Once firm, bake streusel for 15 minutes, or until golden. Set aside and cool.

**To Prepare the Meringue Topping:** In a medium heatproof bowl placed over a saucepan of simmering water, whisk egg whites and sugar constantly for 8 minutes, or until egg white mixture is frothy and sugar granules have dissolved. Remove bowl from heat and add vanilla. Using an electric hand mixer, whip on medium speed for 4 to 6 minutes or until meringue holds stiff, glossy peaks. Transfer meringue to piping bags fitted with star shaped piping tip.

**To Serve:** Generously spoon streusel over chilled curd. Pipe meringue over streusel. Using kitchen blow torch, gently torch meringue until lightly browned. Grate lime zest over meringue and serve.

### Curtis' Kitchen Tip:

*Curd can be made up to 4 days ahead, covered and refrigerated. Streusel can be stored in airtight container at room temperature for up to 5 days.*