QUEEN
-EST 1897-

PREP: 30mins (+chilling / setting time)
COOK:
SERVES: 8-10

Creamy No-Bake Lemon Tart

Elevate your dessert game with this creamy no-bake lemon tart. This easy, fuss-free recipe is guaranteed to be a crowd-pleaser.

Ingredients

250g sugar-free digestive biscuits

50g salted baked pretzel twists

125g unsalted butter, melted

4 tsp Queen Vanilla Exract 99% Sugar-Free and Alcohol Free

1/3 cup honey

750g thickened cream

Zest and juice from 1 large lemon (roughly 2 tbsp zest + 1/3 cup lemon juice)

Strawberries and lemon zest (to serve)

Method

STEP 1

Place the biscuits and pretzels in a food processor and pulse until the mixture resembles breadcrumbs. Add the melted butter and 2 tsp vanilla and pulse a couple of times to combine, then transfer to a loose bottom 22cm tart tin and press the biscuit crumb into the base and sides.

STEP 2

In a large saucepan combine the cream, honey and lemon zest and bring to a boil. Simmer for an additional 5 minutes, then remove from the heat and whisk in the lemon juice &
remaining 2 tsp vanilla. Set aside to cool for 10 mins.

STEP 3

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Method

Carefully pour the lemon cream into the crust then chill for a minimum of 3 hours or overnight. To serve, remove the tart from the pan and top with fresh strawberries and
lemon zest.

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