

Clementine Custard

Pre-baked Tart Shell (9 inch)
5 Clementines
5 Eggs
1 ½ Cups Sugar
1 Stick of Butter (1/4 Lb)
Pinch of Salt

Zest and juice clementines-you should have a ½ Cup of juice. Add sugar, butter and salt and bring to a simmer in a medium saucepan. Beat the eggs in a separate medium sized bowl. Use simmering mixture to temper the eggs-pour the hot mixture in very slowly while whisking the eggs with your other hand. Once everything is combined, pour mixture back into saucepan and cook on low heat, stirring constantly until it thickens (just under a boil). Pour warm custard into pre-baked tart shell. Refrigerate after it cools. Makes 8 servings.