

Passion Fruit Meringue Tart

Disney's Animal Kingdom Lodge

Boma

Ingredients

- 8 each 2 6" Tart Shell
- 1 ¼ pounds Sweetened Condensed Milk
- 2 ½ each Egg Yolks
- 6 tbsp. Passion Fruit Puree
- 2 tbsp. Lemon Juice
- 5 Egg Whites
- 2 tbsp. + 2 tsp Sugar



Directions

1. Mix egg yolks, condensed milk, passion fruit, and lemon juice in a bowl.
2. Pour mixture into shells.
3. Bake in an oven at 250 degrees for 15 to 18 minutes until set.
4. Cool tarts. (This can be made a day ahead of time.)
5. Prepare meringue by whipping the egg whites and adding sugar.
6. Pipe meringue over tarts to create the spike look.
7. Bake in an oven at 370 degrees oven until browned a little.
8. Remove from oven to cool.

