

Lemongrass Lime Bars



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Yield: 18 bar cookies Prep Time: 25 minutes, plus cooling time Cook Time: 45 minutes Total Time: 1 hour and 10 minutes, plus cooling time

- Sub Category Name
Food
Sweets
- Recipe Source Name
Gastronomy Recipes

Ingredients

Lemongrass Lime Bars The Crust

- 2 cups all-purpose flour
- Cup granulated sugar
- ¼ cup corn-starch
- ¼ cup unsweetened shredded coconut
- 1 tbsp. lime zest (about 1 large lime)
- 1 tbsp. fresh mint, finely chopped
- 1 tbsp. sea salt
- 20 tbsp. (2 ½ sticks) unsalted butter, cut into 20 pieces, room temperature
- 2 tea bags Dilmah Green Tea and Lemon, Lime and Lemongrass tea

The Filling

- 6 Dilmah Green Tea with Lemon Lime and Lemongrass Tea



- 2 cups granulated sugar
- ¼ cup fresh lemongrass, chopped
- 4 tbsp. powdered sugar
- 5 large eggs, room temperature
- 1 large egg yolk, room temperature
- ¾ cup fresh lime juice (4 to 5 limes)
- 2 tbsp. lime zest (2 limes)
- ¾ cup all-purpose flour
- 1 tbsp. fresh whole mint leaves
- 4 tbsp. unsalted butter (½ stick), cut into 4 pieces, room temperature
- ¼ cup powdered sugar, to garnish

Methods and Directions

Lemongrass Lime Bars

- For the crust, preheat your oven to 350°F. Grease a 9 x 13-inch casserole dish and line with parchment paper, letting the excess fall over the sides.
- In a food processor fitted with the blade attachment, add the tea, flour, sugar, corn starch, coconut, lime zest, mint and salt and pulse several times to mix. Sprinkle the butter over the flour mixture and run the processor for 1 minute, or until a ball starts to form. Press the dough evenly and firmly into the bottom of the casserole dish. Bake in the middle of the oven for 30 minutes or until the sides are lightly bronzed. Set aside to cool completely.
- To make the filling, place the tea, granulated sugar and lemongrass in a food processor and run the machine for 1 to 2 minutes or until the lemongrass is reduced to small bits. Add in the powdered sugar, eggs, egg yolk, lime juice, lime zest and run the machine for 1 minute more or until combined. Add in the flour and mint leaves and run the machine for 15 to 30 seconds. Strain the mixture into a medium heavy-bottomed saucepan over medium heat. Add the butter and whisk for 6 to 8 minutes or until thickened. If it develops any lumps, strain one more time before pouring over the cooled crust.
- Bake for 15 minutes in the centre of the oven. Let the bars cool and then cover and place in the fridge for several hours to set completely.
- Pull the bars out of the pan using the excess parchment paper and set on a cutting board. Sift powdered sugar over the top. Cut into squares, cleaning your knife between cuts.