**INGREDIENTS**

For the Lime Curd:
- 4 Large Eggs
- 1 Cup Sugar
- ½ Cup Fresh Lime Juice
- 10 Tablespoons Unsalted Butter, Diced, Softened

For the Streusel:
- 1½ Cups All-Purpose Flour
- 6 Tablespoons Sugar
- 1½ Teaspoon Baking Powder
- 1 Tablespoon Lime Zest
- 2 Teaspoon Water
- ½ Teaspoon Kosher Salt
- 7 Tablespoons Unsalted Butter, Cubed and Frozen

For the Meringue Topping:
- 4 Large Egg Whites, Room Temperature
- ¾ 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.


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**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.*