

# Tasting, Sampling and Sharing with friends

## Key Lime Pie



**Heat oven to 160c fan/ 140c or gas 3**

### **Ingredients**

300 g Hob Nobs Biscuits  
150g butter, melted  
1 x 397g tin condensed milk (I used Nestle)  
3 medium egg yolks  
4 Limes, finely grated zest and juice  
300ml double cream  
1 tbsp icing sugar  
extra lime zest to decorate

### **Method**

Whiz biscuits into crumbs in a food processor (or put into a plastic bag and bash with a rolling pin). Mix the crumbs in a bowl with the melted butter and press into the base and up the sides of a 22cm loose-based tart tin. (A clean jam jar is useful for this)

Put the egg yolks in a large bowl and whisk for a minute with an electric beater. Add the condensed milk and whisk for another 3 minutes then add the zest and juice and whisk again for another 3 minutes. Pour the filling into the base and bake in the oven for 15 minutes. Cool then chill for at least 3 hours or overnight if you like.

When you are ready to serve, carefully remove the pie from the tin and place on a serving dish. To decorate, softly whip together the cream and icing sugar. Dollop or pile the cream onto the top of the pie and finish with the extra lime zest.

**Jean Dronfield 29<sup>th</sup> September 2015**