

KEY LIME PIE



INGREDIENTS

- 300g digestive biscuits
- 1 tbsp cocoa powder
- 75g unsalted butter
- 50g chocolate chips
- 1 x 397g condensed milk chilled
- 175ml fresh lime juice
- Lime zest to decorate
- 300ml double cream
- 1 square dark chocolate grated to decorate
- 1x23cm x5cm deep fluted tart tin with loose bottom

DIRECTIONS

- 01 Put the biscuits, cocoa powder and butter into a food processor and process to a dark sandy consistency, then add the chocolate chips.
- 02 Tip the mixture into a fluted tart tin, press into the base and up the sides then place in the fridge to chill.
- 03 Add the lime juice to the condensed milk and whisk together.
- 04 Add in the double cream and whisk together until thick, then pour into the chilled base and place in the fridge for a minimum of 4 hours.
- 05 To serve, remove the fluted ring but leave the base, decorate with grated chocolate and the lime zest.