



KEY LIME PIE

This key lime pie is a sunshine-filled classic with a Hobnob biscuit base and a zingy lime custard. The filling is whipped to airy perfection, baked until just set, then chilled overnight for a slice that's creamy, tangy, and utterly refreshing. Topped with vanilla-scented whipped cream and a sprinkling of lime zest, it's the kind of dessert that will disappear fast at any gathering.

Prep time 20 minutes | Cook time 20 minutes, plus setting in fridge overnight | Serves 6

255g Hobnob biscuits
100g butter, melted
3 Seabright Sage egg yolks
1 tin condensed milk (397g)
5 key limes, zested and juiced

To serve:

300ml double cream
2 tbsp icing sugar
1 tsp vanilla bean paste
Extra lime zest

Preheat oven 160c, line the base of 20cm loose bottom, spring form cake tin with parchment paper and butter the sides.

Whizz the biscuits to a fine crumb or bash in a Ziplock bag with a rolling pin. Tip into a bowl and mix with the melted butter.

Line the base of the springform tin with the biscuit base, making sure you press it into the sides to fill any gaps. Bake in the oven for 10 minutes, remove and leave to cool.

Place the egg yolks in a bowl and whisk with electric beaters for a minute, add the condensed milk and continue to whisk for 2 to 3 minutes, add the zest and juice of 5 limes and continue to whisk for a further 3 minutes.

Pour the filling into the base and place in the oven to bake for a further 10 to 12 minutes until set.

Remove from the oven and leave to cool before chilling in the fridge overnight.

When you are ready to serve, whip the cream with the icing sugar and vanilla confidently dollop onto the pie, and scatter with the extra lime zest.



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