

Key Lime Pie

Key lime pie is the perfect summer treat. It's tangy and delicious. Chef Jeremy included this recipe due to so many requests for it. The class consensus was to make it with Key West Key Lime Juice but it works great with any lime juice you can find. It is tangy, custardy, and just what you want when it comes to enjoying the Key lime sublime. A fun addition is to swap out some of the graham crackers with pretzels for a salty sweet crust.



Ingredients

Graham Crust

- 250g (2 1/2 cups) graham cracker crumbs
- 80g (1/3 cup) brown sugar
- 85g (1/3 cup) butter

Key Lime Filling

- 6 egg yolks
- Zest of 1 lime
- 800g (28 oz) condensed milk
- 226g (1 cup) Key lime juice

Chantilly Cream

- 225g (1 cup) heavy cream
- 5g (1 tsp) vanilla
- 30g (2 tbsp) sugar
- Zest of 1 lime

Directions

- 1 Preheat your oven to 350°F
- 2 In a large ziplock bag, smash the graham crackers to make a fine crumb.
- 3 Add in the brown sugar. Melt the butter and mix into the graham cracker mixture.
- 4 Press into a 9" pie plate using a cup to really press down and compact. Bake at 350°F for 8 minutes, or until the crust is just set.
- 5 In a large mixing bowl, whisk together the egg yolks and lime zest until light and fluffy. The more you whisk the lighter your pie will be, the less you whisk, the denser it will be.
- 6 Slowly stream in all of the condensed milk. Whisk in the lime juice. Using a rubber spatula, transfer the mixture to your pie crust,
- 7 Bake at 325°F for 8–10 minutes until just barely set.
- 8 While baking, whip together the cream, vanilla, and sugar to soft peaks. Cover and place in the fridge until the pie is ready to go!
- 9 Once the pie is baked, place in the fridge to chill for at least 1 hour. Once cooled, top with Chantilly cream and lime zest.