

Bentalls

Florida Lime Pie

Ingredients:

225g digestive biscuits, crushed into fine crumbs
100g butter, melted
Vegetable oil to grease
225g cream cheese
175g sweetened condensed milk
Grated rind and juice of 2 limes
300ml double cream

Decoration:

50g caster sugar
Finely peeled rind of 1 lime
2tsp caster sugar

Method:

1. Mix together biscuits and melted butter.
2. Press into a lightly oiled 9 inch loose bottom flan tin. Chill until required.
3. For the decoration put 50g sugar and 60ml water in a pan and heat gently until sugar dissolves.
4. Cut peeled lime rind into strips and add to pan and simmer for 10 minutes.
5. Transfer strips to a plate and sprinkle with 2tsp sugar and allow to cool.
6. Beat the cream cheese and condensed milk until smooth.
7. Beat in the grated lime rind and 6tbs lime juice.
8. Whip cream into soft peaks then fold half into the cream cheese mixture and spoon into biscuit case.
9. Decorate with remaining cream and sugared lime rind.
10. Chill for 1 hour and serve.