



KEY LIME CREAM PIE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle
- Reduces skin formation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE CRUST

120 g Digestive biscuits, crumbled

30 g Sugar

45 g Butter, melted

FOR THE CREAM

250 g QimiQ Whip Pastry Cream, unchilled

100 ml Sweet condensed milk 10 % fat

70 ml Lime juice

10 g Lime zest, finely grated

20 g Sugar

METHOD

1. Preheat the oven to 150 °C (conventional oven).
2. For the crust: mix the ingredients together well and press firmly into the base of a greased pie form.
3. Bake in the preheated oven for approx. 10 minutes.
4. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from the bottom and sides of bowl).
5. Add the remaining ingredients and continue to whip until the required volume has been achieved.
6. Pour the QimiQ Whip mixture onto the crust and allow to chill for approx. 4 hours.
7. Decorate with whipped cream and sliced limes.