



stoneware

Key Lime Pots

Stoneware Espresso Mugs



Key Lime Pots

Serves 4

An intense hit of sweet and sharp with a spiced crunchy biscuit base. This recipe is a variation on the well known key lime pie originating from America and named after the small juicy limes found in the Florida Keys. Due to their limited availability any juicy limes can be used.

Le Creuset Stoneware
Espresso Mugs

Ingredients

20g butter
50g ginger nut biscuits
2 medium egg yolks
1 large or 1 ½ small juicy limes - zest
and juice
200g (2/3 cup) condensed milk
2 medium egg whites
50g (¼ cup) caster sugar
Pinch cream of tartar

Method

Preheat oven to 180°C (Fan oven 160°C).

To make the base

1. Place the biscuits into a strong plastic bag and crush to a fine crumb with a rolling pin.
2. Melt the butter in a small pan, remove from the heat and stir in the crumb. Divide the mixture equally between the mugs, pressing down gently to make the base and chill for 30 minutes.

To make the filling

1. Whisk the egg yolks together, then continue to whisk whilst adding the lime juice and zest followed by the condensed milk.
2. Pour the mixture over the biscuit bases and set to one side.

To make the topping

1. Whisk the egg whites until stiff.
2. Add the sugar and cream of tartar gradually in small amounts whilst continually whisking. The meringue is ready when all the sugar has all been incorporated and stiff peaks form.
3. Place the meringue into a piping bag and pipe in swirls on top of the filling. Bake for 12-15 minutes until the tops are golden brown. (See cook's notes) Cool and chill for 1 hour before serving.

Cook's notes

Cooking the meringue will also ensure that the egg yolks in the filling will become cooked at the same time. Not only does this remove the risk of raw egg but it also makes the filling firmer with a cheesecake like texture.



Stoneware
100ml Espresso Mugs



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