

Lime Pie

30g shredded coconut
2 Kaffir Lime Leaves (Note: you can use lime zest if you don't have the leaves)
250g Packet of sweet biscuits
150g butter chopped
4 Eggs
1 can sweet condensed milk
200g coconut cream (or just cream)
Zest of 1 lime
½ cup lime juice (approx. 4-5 limes)

Grease a tart tin, I used a 24cm pan.

Add coconut and kaffir lime leaves to the bowl and blitz on **Speed 8 for 10 seconds**. Scrape down the sides. Add the biscuits and chop on **Speed 5 for 15 seconds**. Set aside in a bowl.

Add butter to the bowl and melt for **2 minutes at 60° Speed 2**.

Add biscuit and mix on **Reverse Speed 4 for 10 seconds**.

Press into your prepared pan. Place in the fridge to set.

Preheat oven to 160°.

Without cleaning the bowl add eggs, condensed milk, cream and zest and mix on **Speed 4 for 10 seconds**. Scrape down the sides.

With blades on **Speed 4** add the lime juice through the measuring cup. Mix for 10 seconds.

Pour into your pan and bake for 20-30 minutes (depending on your oven). Middle should still have some wobble.