

Key Lime Pie

Courtesy of Pastry Chef Margaret Nolan Carvallo | Avant

(Yield: 1, each 9" pie)

- 1 whole egg
- 1 ½ cup Sweetened Condensed Milk
- ½ cup egg yolks
- ½ cup key lime juice
- 1 Tablespoon Lime Zest
- ½ teaspoon fresh grated ginger
- ½ cup Tequila (optional)

*If you add the tequila increase the whole egg to a total of 3

Directions

1. Preheat oven to 350 degrees
2. In a sturdy bowl mix all the ingredients until combined while the oven is heating up
3. Pour key lime mixture into pie shell
4. Bake in the oven for 30-45 minutes until set in the middle and is firm.
5. Cool to room temp and refrigerate for 2 hours or overnight.
6. The pie is excellent served alone but you can garnish with fresh whipped cream, raspberries and white chocolate shavings if you want to impress.

Graham Cracker Pie Crust

- 3 ½ cups graham cracker crumbs
- ½ tsp salt
- 4 Tablespoons melted butter
- 1 tablespoon brown sugar

Directions

1. Mix all ingredients into a bowl until combined
2. Press into a pie pan and bake at 325 degrees for 10 minutes
3. Allow to cool and fill with key lime mixture

