

SAVEUR

Savor a World of Authentic Cuisine

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Key Lime Pie

This classic pie is based on the one served at Joe's Stone Crab in Miami. You can use Key limes or bottled Key lime juice—though Persian lime juice works well, too.

SERVES 8

INGREDIENTS

1 cup plus 2½ tbsp. graham cracker crumbs
⅓ cup sugar
5 tbsp. unsalted butter, melted
1½ tbsp. lime zest (from 2 limes)
3 egg yolks
1 14-oz. can sweetened condensed milk
⅔ cup fresh Key lime juice
1 cup heavy cream, chilled
1 tbsp. confectioners' sugar

INSTRUCTIONS

1. Heat oven to 350°. Pulse cracker crumbs, sugar, and butter in a food processor to combine. Press into bottom and sides of a 9" pie pan. Bake until lightly browned, about 10 minutes. Let cool.

2. In a medium bowl, beat lime zest and egg yolks with a hand mixer until pale and thick, 5 minutes. Add milk and beat until thickened, 3–4 minutes more. Add lime juice; mix until smooth. Pour filling into pie crust; bake until filling is just set in the middle, 8–10 minutes. Let cool. In a medium bowl, whisk cream and confectioners' sugar to stiff peaks. Spread whipped cream over top of pie and chill 2–3 hours before serving.



Credit: Todd Coleman