



PREP: 50 min +  
chilling  
COOK: 30 min  
SERVES: 12

## Tangy Key Lime Pie

Creamy, tart and absolutely delicious, this zesty pie is the ultimate shop-stopping dessert topped with luscious Italian meringue and candied limes.

### Ingredients

#### Candied Limes

1 lime  
¾ cup (160ml) water  
¾ cup (165g) caster sugar

#### Crust

250g digestive or granita biscuits  
125g butter, melted

#### Filling

8 large egg yolks  
800g (2 cans) condensed milk

### Method - Candied Limes

#### STEP 1

Using a serrated knife, carefully cut lime into very thin slices. Place into a shallow heatproof container.

#### STEP 2

Combine water and sugar in a small saucepan over a medium heat and bring to the boil. Cook until sugar has dissolved and mixture has reduced slightly. Pour over lime slices and allow to cool completely.

#### STEP 3

Preheat oven to 100°C (fan forced). Transfer lime slices to a tray lined with baking paper and bake for 20 minutes. Turn lime slices over and bake for a further 15 minutes. Allow to cool on tray.

### Method - Crust

#### STEP 1

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## Ingredients

Finely grated zest (1 ½ tbsp) & juice (200ml) of 6 limes

2 tsp Queen Vanilla Bean Paste

Queen Green Food Colour

### Italian Meringue

½ cup (125ml) water

½ cup (125ml/180g) Queen Glucose Syrup

1 cup (295g) caster sugar

6 large egg whites

1 tsp Queen Natural Vanilla Extract

## Method - Crust

Preheat oven to 140°C (fan forced). Grease a 23cm tart tin or pie dish.

### STEP 2

In a food processor, process biscuits into fine crumbs. Add melted butter, process to combine. Firmly press mixture into the base and side of dish. Refrigerate for 10 minutes.

## Method - Filling

### STEP 1

Whisk egg yolks, condensed milk, lime zest, juice, Vanilla Bean Paste and a small drop of Green Food Colour Gel until smooth.

### STEP 2

Pour into prepared crust and bake for 25-30 minutes. Allow to cool completely before refrigerating for 2 hours.

## Method - Meringue

### STEP 1

In a small saucepan, combine water, Glucose Syrup and sugar. Set over a medium-high heat, without stirring, until syrup reaches softball stage (112°C).

### STEP 2

While syrup is cooking, place egg whites in the bowl of a stand mixer. Whisk on low until soft peaks form and the syrup has reached softball stage. Pour the hot syrup down the inside of the bowl in a slow, steady stream. Increase the speed to high and whisk to firm peaks and bowl is cool to the touch. Add Vanilla Extract and briefly mix to incorporate.

### STEP 3

Pile and swirl meringue on top of chilled pie and brown meringue using a blow torch.

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