

Esther Gould's Caribbean Lime Pie



** Image may not truly represent the finished recipe

Filling

½ cup fresh lime juice
1 envelope unflavored gelatin
5 egg yolks
1 cup sugar
3 tbsp light rum
1 tbsp Cointreau
Rind of 2 limes grated
5 egg whites
1 cup whipping cream 1 cup whipping cream for garnish

Coconut Pie Crust

3 cups Esther Gould's Coconut Mandelbrot
5 tbsp butter
Combine 2 ¾ cups Esther Gould's Coconut Mandelbrot Cookies with softened butter.
Press coconut cookie mixture into the sides of a deep 9 inch pie plate or 10 inch spring form pan.
Bake for 10 min. Let cool

Prepare Filling:

Soften gelatin in lime juice
Place over simmering water until gelatin is completely liquefied, 2-3 minutes.
Combine egg yolks and ½ cup sugar in top of double boiler. Beat with an electric mixer
Add gelatine mixture and continue beating until mixture is thick, about 10 minutes.
Remove mixture from heat and let cool. Blend in rum Cointreau and lime peel
Beat egg whites until soft peaks form gradually add remaining ½ cup sugar until whites are stiff and glossy. Gently fold egg whites into custard to create a marble effect do not over fold. Gently fold in whipped cream
Spoon filling into crust, mounding and swirling in centre to create a dome
Refrigerate or freeze until firm
Garnish with remaining coconut cookie base
Drizzle with Esther Gould's Jamaican Butter rum sauce

<http://www.esthergould.com>

To order call (905) 936-4873 or

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