



Key Lime Pie Chocolate Fly



RECIPE

Ingredients

Key Lime Pie, *see recipe*
 Curls Dark
 (de Boer Food L411-28)
 Curls White
 (de Boer Food L431-14)
 Belle Decor
 (de Boer Food L912-22)
 Lime zest

Amounts

1 each
 1 tsp.
 1 tsp.
 1 each.
 10-12 curls

Preparation Method:

- Place Belle Decor in the middle of the whip topping bed as shown on image.
- Place Curls Dark and White in between the Belle Decor as shown on image.
- Serve immediately.



Belle Decor
 L912-22
 (W 0.9" x H 1.9")
 6 x 280 pcs/case



Curls Dark
 L411-28
 8.8 lb/case



Curls White
 L431-14
 8.8 lb/case

RELATED RECIPE - Key Lime Pie

Ingredients

-CRUST:
 Unsalted butter, melted
 Graham cracker crumbs
 -FILLING:
 Egg yolks, beaten
 Sweetened condensed milk
 Key lime juice
 Whip Topping

Amounts

1/4 cup
 1-1/2 cups
 5
 1 can (14 oz.)
 1/2 cup
 As desired

Preparation Method:

- Preheat oven to 375 degrees (F) for 20 minutes.
- Combine the egg yolks, sweetened condensed milk and lime juice. Mix well. Pour into unbaked graham cracker shell.
- Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired.