



Key Lime Pie Chocolate Cup



RECIPE

Ingredients

Turban
(de Boer Food L112-06)
Key Lime Filling, see recipe
Toasted Coconut
Whipped Cream
Candied Lime Rind, see recipe
Tramontana Striped
(de Boer Food L932-14)
Raspberry Coulis
Shavings Dark Round
(de Boer Food L411-68)

Amounts

1 each
2 Tbsp.
1 tsp.
1 Tbsp.
1 tsp.
1 each
1 Tbsp.
1/8 cup (vol.)

Preparation Method:

- Fill Turban with Key Lime filling.
- Sprinkle Toasted Coconut around rim of cup.
- Top center of cup with Whipped Cream rosette and Candied Lime Rind.
- Place Tramontana Striped décor in center of cup and place in center of plate.
- Drizzle plate with Raspberry Coulis and sprinkle with Shavings Dark Round.
- Serve immediately.



Turban
L112-06
(W 2.8" x H 0.8")
91 pcs/case



Tramontana Striped
L932-14
(W 1.8" x H 4.1")
6 x 75 pcs/case



Shavings Dark Round
L411-68
5.5 lb/case

RELATED RECIPE - Key Lime Filling

Ingredients

Sweetened Condensed Milk
Egg Yolks, beaten
Key West Lime Juice

Amounts

4 cups (vol.)
6 each
1 cup (vol.)

Preparation Method:

- Place all ingredients in mixing bowl. Mix until smooth.
- Pour into shallow, oven proof vessel and place in 350° oven.
- Bake for 12-15 minutes. Remove from oven and allow to cool.
- Refrigerate until ready to use.

RELATED RECIPE - Candied Lime Rim

Ingredients

Water
Sugar, granulated
Lime Rind, julienne

Amounts

1 cup (vol.)
1/2 cup (vol.)
1 cup (vol.)

Preparation Method:

- Place sugar and water in sauce pan. Bring to boil.
- Reduce heat and simmer for 10-12 minutes.
- Add lime rind. Continue to simmer for 8-10 minutes.
- Remove from heat. Allow to cool.
- Drain and discard liquid.
- Refrigerate until ready to use.