



Don Quixote Key Lime Pie



RECIPE

Ingredients

Key Lime Pie, *see recipe*
 Cigarillos Dark w/stripes 5.9"
 (de Boer Food L911-73)
 Puccini
 (de Boer Food L912-66)

Amounts

1 each
 1 each
 1 each

Preparation Method:

- Place Puccini in the middle of the whip topping bed as shown on image.
- Place Cigarillos Dark along through the Puccini as shown on image.
- Serve immediately.

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 and chocolate.



Puccini
 L912-66
 (W 1.3" x H 1.9")
 6 x 295 pcs/case



Cigarillos Dark w/stripes 5.9"
 L911-73
 6 x 200 pcs/case