

Caribbean Lime Pie (Anne Ward)

Coconut Pie Crust

3 cups sweetened shredded coconut
5 Tablespoons melted butter

Preheat oven to 350°. Spread the coconut on a cookie sheet and toast lightly, about 7 minutes. Reserve ½ cup for garnish. Combine remaining coconut with melted butter. Toss until coconut is thoroughly coated. Press coconut mixture firmly into bottom and sides of a deep 9" pie plate or a 10" spring form pan. Cover lightly and refrigerate until firm.

Filling

½ cup fresh lime juice
1 envelope unflavoured gelatin
5 egg yolks
1 cup sugar
3 Tablespoons light rum
1 Tablespoon Cointreau (or other orange liqueur)
rind of 2 limes, grated
5 egg whites
2 drops green food colouring (optional)
1 cup whipping cream, whipped
1 cup whipping cream, whipped and lime slices for garnishing

Soften gelatin in lime juice. Place over simmering water and heat until gelatin is completely liquefied, 2 to 3 minutes. Combine egg yolks and ½ cup sugar in top of double boiler; beat with an electric mixer. Add gelatin mixture and continue beating until mixture is thick enough to leave a path when a finger is drawn across the back of a spoon dipped in the mixture, about 10 minutes. Remove the mixture from the heat and let cool. Blend in rum, Cointreau and lime zest. Beat egg whites until soft peaks form. Blend in food colouring if desired. With mixer at medium speed, gradually add remaining ½ cup sugar and beat until whites are stiff and glossy. Stir 1 heaping spoonful of egg white into cooled custard, mixing well. Gently fold custard into whites with a large spatula, blending lightly to create marbled effect (do not over fold). Gently fold in whipped cream. Spoon filling into crust, mounding and swirling in center to create a dome effect. (In spring form pan, smooth the top.) Refrigerate until firm. Cut into slices and garnish with whipped cream, lime slices and reserved toasted coconut.

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