

# Chocolate Key Lime Pie

Serves 6 -8

21 sheets graham cracker (3 cups crumbs)  
1 tablespoon unsweetened cocoa powder  
4 tablespoons soft unsalted butter  
¼ cup bittersweet chips  
1 x 14-ounce can sweetened condensed milk, preferably chilled  
4 limes, to give approx. 2 tablespoons finely grated zest and 3/4 cup juice.  
1 ¼ cup heavy cream  
1 square best-quality bittersweet chocolate

1 x loose-bottomed 9 inch fluted tart pan, 2 inches deep

Put the crackers, cocoa powder, butter and chocolate chips into a food processor and process to a dark, damp, sandy consistency. Tip into fluted tart pan, and press onto the base and up the sides. Place in the refrigerator to chill while you make the filling.

Pour the condensed milk into a bowl. Zest the limes into another bowl and reserve for decoration later. Add the juice of the limes to the condensed milk, whisking to mix.

Pour in the heavy cream and whisk together – in a freestanding electric mixer or with a hand held one- until thick, then spoon the mixture into the chilled cracker crust and use the back of the spoon to finish off the top in a swirly fashion, leaving the soft filling encircled by dark crust.

Chill the pie in the refrigerator for 4 hours (if the condensed milk was chilled), until firm, or, ideally covered overnight. When you are ready to serve, unmold the pie from the tart pan, but leave it on the base.

Grate the chocolate to give a light dusting to the top of the pie and then sprinkle with the lime zest. This is important because without food coloring the pie will seem to pallid to conjure up the limes that flavor it. Serve immediately, as it will become soft if kept out of the refrigerator for too long.