

Lime and ricotta pie

SERVES 12 • PREP IN 30 MINS • COOK IN 20 MINS • CHILL FOR 3 HRS • FREEZE IT • VEGETARIAN
• GLUTEN FREE 59p per serving

We've used ricotta cheese to create a lighter version of a traditional key lime pie.

- 50g coconut oil
- 50g honey
- 150g gluten-free porridge oats
- 1 tsp ground ginger
- 4 limes, juice and zest, finely grated, plus extra zest to serve
- 397g can condensed milk
- 250g ricotta cheese
- 3 eggs
- 1 tbsp caster sugar
- 200ml whipping cream

- 1.** Melt the coconut oil and honey together either in a microwave or in a small pan on the hob, stir in the oats and ginger and press into the base of a 23cm loose-bottomed tin.
- 2.** Meanwhile, heat the oven to 160°C/140°C fan/Gas 3. Whisk together the lime zest, lime juice, condensed milk and ricotta. Whisk the eggs with the sugar until pale and fluffy and gently fold in the lime and ricotta mixture. Pour on top of the biscuit base and bake for 20 minutes.
- 3.** Remove from the oven and allow to cool, then chill for at least 3 hours or overnight.
- 4.** Carefully remove from the tin and place on a serving plate. Whip the cream until it forms soft peaks and dollop it over the top of the pie. Scatter with the extra lime zest.



Each serving contains approx

ENERGY	MED	HIGH	MED	LOW
1402kJ	Fat	Saturates	Sugars	Salt
336kcal	19.0g	12.0g	23.0g	0.2g
17%	27%	60%	26%	3%

of your Reference Intake
 Carbohydrates per serving: 31.4g