

# Key Lime Tranche

*A classic American dessert, this is similar to a cheesecake but made with condensed milk. Such an easy, quick pudding that is sweet and sharp from the limes. This version is made in a rectangular tranche tin, which gives a different presentation, but the recipe would also fit in a 23cm (9in) round, deep, loose-bottomed flan tin.*

## Serves 6

115g (4oz) full-fat cream cheese

1 × 397g tin full-fat condensed milk

Finely grated zest and juice of 4 limes

200ml (½ pint) pouring double cream

## Biscuit Base

115g (4oz) digestive biscuits

55g (2oz) butter

1 tsp demerara sugar

## Mary's Tips

*Can be made a day ahead.*

*Not suitable for freezing.*

1. First make the base. Crush the biscuits to fine crumbs, then melt the butter and add to the biscuits. Add the sugar and mix well.
2. Spoon the biscuit into the base of a 36 x 12.5 x 2.5cm (14 x 5 x 1in) rectangular, loose-bottomed fluted tin and press down firmly using the back of a spoon. Place in the fridge to chill.
3. To make the filling, measure the cream cheese into a bowl and mix until smooth using an electric mixer. Add the condensed milk and the zest of 2 limes and whisk lightly. Add the juice of all 4 limes and continue to whisk until the mixture has thickened.
4. Pour the filling into the tin and level the surface. Chill in the fridge for 2 hours until firm.
5. Lightly whip the cream to soft peaks. Spread over the lime mixture and lightly swirl the top.
6. Sprinkle with the remaining lime zest to serve.



PREP AHEAD