

KEY LIME PIE

This delicious, raw and vegan pie is zingy and refreshing – perfect for Summer. Be creative and top with slices of lime or kiwi, strawberries, raspberries, dark chocolate shavings - whatever takes your fancy!



Base

100 g Brazil nuts
100 g cashew nuts (or any other nuts)
100 g toasted hazelnuts
100 g coconut oil melted
2 tablespoons of agave syrup

Filling

3 ripe avocados
50 g coconut oil melted
zest of 2 limes
juice of 3 limes
50 g agave syrup or preferred sweetener

METHOD

Place the base ingredients in a food processor and blend to form a crunchy paste. Press the mix into a lined sprung cake tin or individual glasses. The base should be roughly 1cm deep. Place in the fridge to chill for an hour. Place the filling ingredients into food processor & blend until smooth. Spread the filling on top of the base 3-4cm deep. Decorate with lime shavings. Chill & serve.