

WHO DARES SLIMS - RECIPE

Key Lime Pie

(Vegan!)



Tips

Makes 12 portions

Best served very cold (but not completely frozen!) take it out the freezer 30 mins before serving.

If you don't want to decorate with chocolate, you can use flaked almonds or more lime zest.

Ingredients

- 2 Limes (you will use juice & zest)
- 3 medium avocados
- 30g dried shredded coconut
- 30g whole almonds
- 3 medjool dates
- 3 tablespoons of agave or maple syrup
- 1 tablespoon vanilla extract
- 3 tablespoons of coconut oil
- A pinch of cinnamon
- Pinch of salt
- 3 squares of dark chocolate
- Raspberries

Preparation

1. In a food processor blitz the shredded coconut, almonds, dates, cinnamon and a pinch of salt. Layer and press the mixture into a tray lined with greaseproof paper.
2. Peel and de-stone the avocado. Zest and juice the limes. Again in a food processor, mix the avocado, agave syrup, coconut oil, lime juice and zest, vanilla extract and another pinch of salt. Blend until smooth.
3. Layer the mixture on top of the base and then freeze until solid.
4. Melt three squares of chocolate and drizzle on top. Decorate with raspberries and enjoy.