

Overnight Lime & Jatz Pie



Ingredients

1 cup (250g) chilled thickened cream

400g can condensed milk

4 limes, juiced and 2 tbsp. of the lime zest, and more for serving

225g JATZ crackers

Method:

1. Using electric beaters, beat the cream for 2 minutes.
2. Add the condensed milk and beat to combine.
3. Add 1 tbsp. of the lime zest and the juice. Beat until thickened, for about 1 minute.
4. Into a pie dish, start the layering process with 2cm of the creamy mixture and a layer of Jatz.
5. Repeat 3 or 4 times or until the dish is full, finishing with a layer of filling.
6. Cover and refrigerate overnight.
7. Zest more lime over the top when ready to serve.