

A close-up photograph of a lime wedge, showing the bright green rind and the juicy, segmented pulp. The lighting is bright, creating a strong highlight on the left side of the lime. In the top right corner of the image, there is a solid teal horizontal bar.

Key lime pie

By Jeffrey Vegas

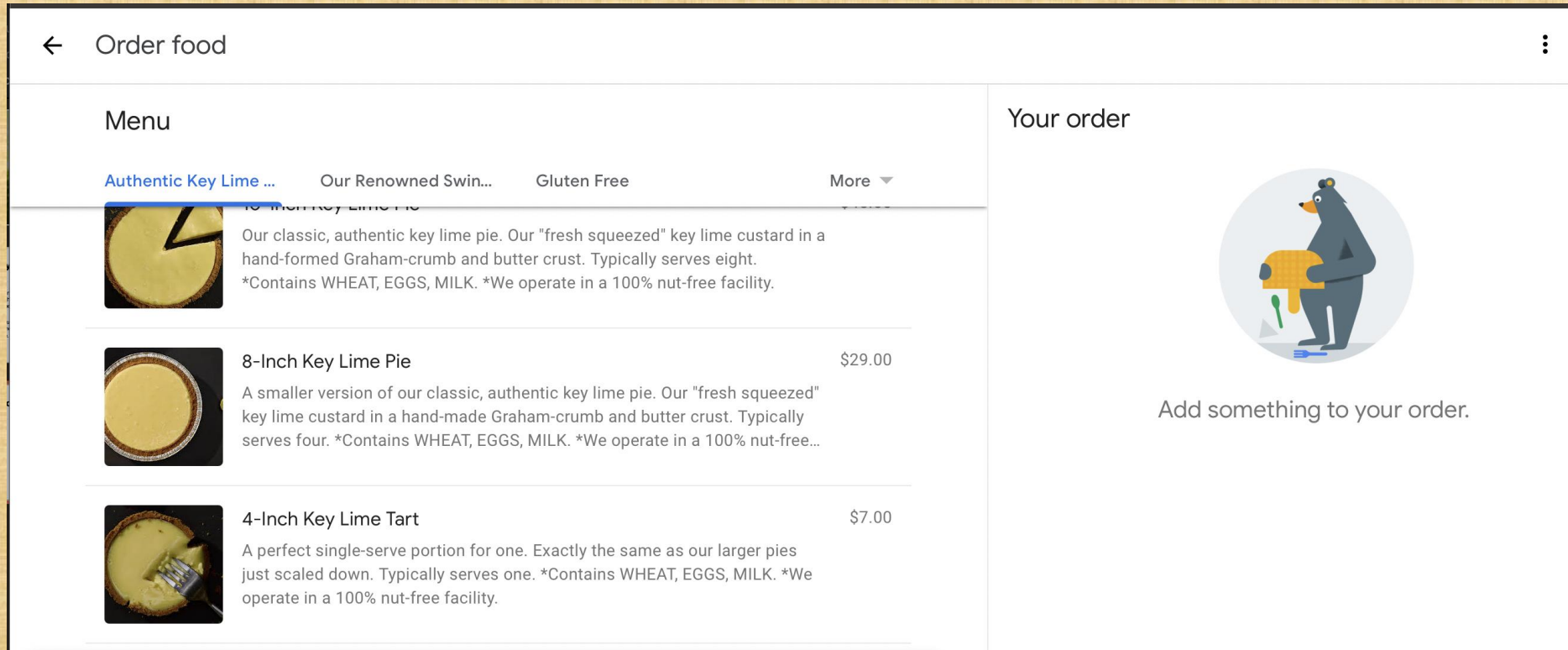


So what is my product?

My product originated in key west Florida, nobody knows where it first appeared but the first recorded incident with my product dates back in the 1800s when a ship salvager and a millionaire's cook named Aunt Sally. She served it to the crew and they enjoyed it. My product is a type of pie that has lime juice filling and a grahams crust to back it up with, this is served chilled.

One quirky thing about my product is that you have to use key limes to create my item, if not you won't get the aroma and the taste that it's supposed to have.

How does it look in a typical menu?





How does it look like in the menu?(pt. 2)

- In this place that specializes in this item it costs about 29.00\$ with taxes included for a 8 inch pie, and 45.00\$ for the 10 inch [Steve's authentic key lime pie]
- The description is as follows-A smaller version of our classic, authentic key lime pie. Our "Fresh squeezed" key lime custard in a hand-made Graham-crumb and butter crust. Typically serves four. *Contains **WHEAT, EGGS, MILK**. *We operate in a 100% nut-free facility."
- They also cater to those with special requests.

So what is the yield for my product?

- [Crust] For a traditional key lime pie recipe, it requires about
 - 1/3 of a 1 pound of graham crackers
 - 5 tablespoons of unsalted butter
 - 1/3 cup of sugar
- [Fillings] 3 egg yolks
 - 2 teaspoons of lime zest
 - 1 can of (14oz) condensed milk
 - 2/3 cup of key lime juice
- [Toppings] 1 cup heavy or whipping cream chilled
 - 2 tablespoons of confectionary sugar
- This is all for 1 pie



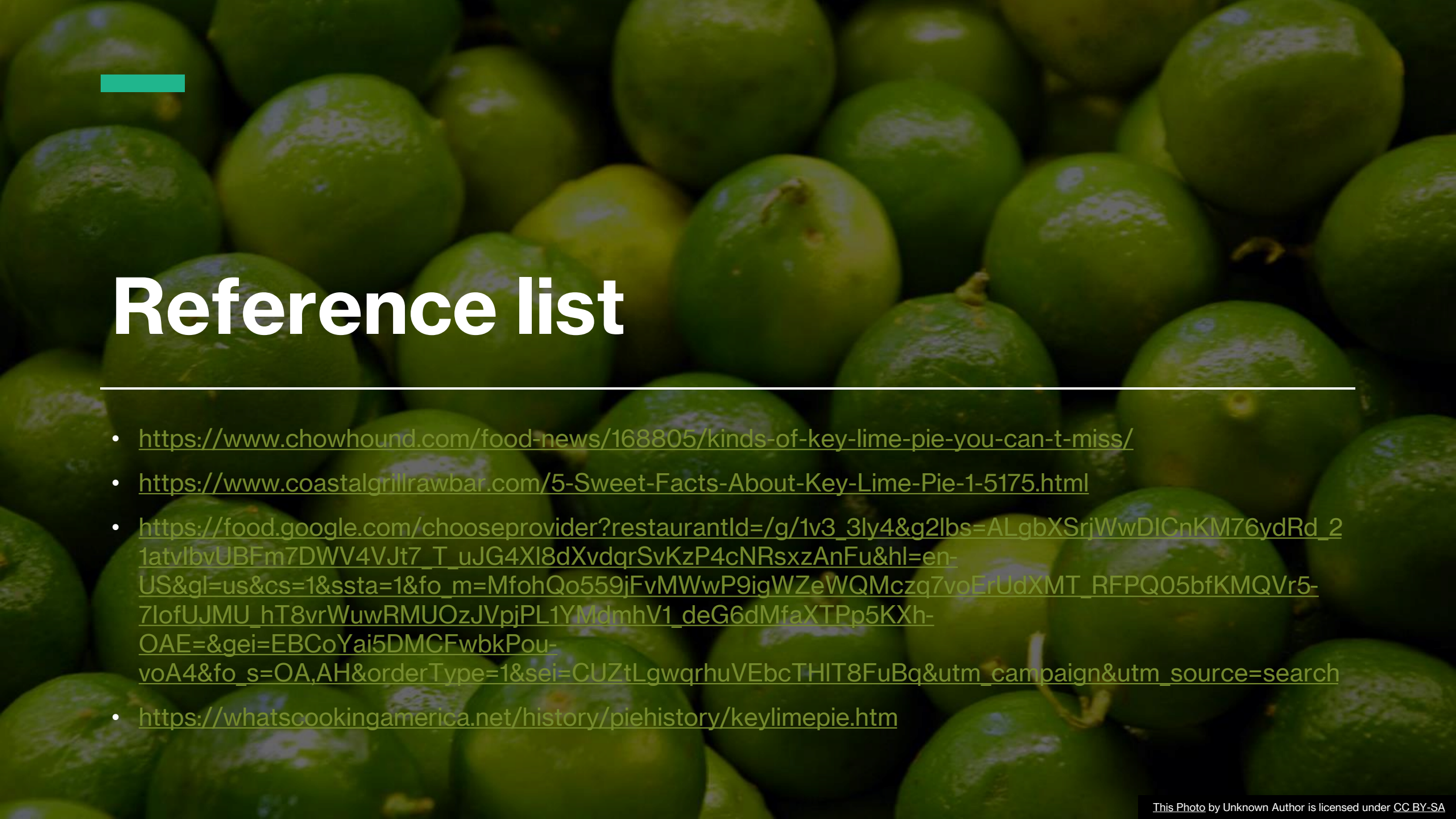
Video about key lime pie



Variations of key lime

- Most key lime variations are a little scarce, some have different toppings on top of the traditional pie, or some use some different cookie for the crust. In addition most of the differences come with the size of the key lime pie, it can be as big as a regular pie, to a tart sized key lime pie.





Reference list

- <https://www.chowhound.com/food-news/168805/kinds-of-key-lime-pie-you-can-t-miss/>
- <https://www.coastalgrillrawbar.com/5-Sweet-Facts-About-Key-Lime-Pie-1-5175.html>
- https://food.google.com/chooseprovider?restaurantId=/g/1v3_3ly4&g2lbs=ALgbXSrjWwDICnKM76ydRd_21atvlbvUBFm7DWW4VJt7_T_uJG4XI8dXvdqrSvKzP4cNRsxzAnFu&hl=en-US&gl=us&cs=1&ssta=1&fo_m=MfohQo559jFvMWwP9igWZeWQMczq7voErUdXMT_RFPQ05bfKMQVr5-7lofUJMU_hT8vrWuwRMUOzJVpjPL1YMdmhV1_deG6dMfaXTPp5KXh-OAE=&gei=EBCoYai5DMCFwbkPou-voA4&fo_s=OA,AH&orderType=1&sei=CUZtLgwqrhuVEbcTHIT8FuBq&utm_campaign&utm_source=search
- <https://whatscookingamerica.net/history/piehistory/keylimepie.htm>