

## Key Lime Ginger Snap Sundae

Servings: 6

### INGREDIENTS

- 4 oz whipped cream topping
- 1 c Key lime curd (see recipe)
- 12 ea Key lime ginger snaps (see recipe)
- ¼ gal Chef's Line™ vanilla bean ice cream

### PREPARATION

Scoop Chef's Line vanilla bean ice cream in parfait glass. Top with Key lime curd, fresh whipped cream and ginger key lime snap.

### Key Lime Curd

#### INGREDIENTS

- 1 oz fresh lime, zested
- 2 c sugar
- 1 c Rykoff Sexton™ 100% Key lime juice
- 1 oz butter
- 6 ea, eggs

### PREPARATION

Whisk together egg yolks with sugar and key lime juice and zest of one lime. Cook over boiling water 7 minutes or until thick remove from heat and transfer to chilled bowl blend in unsalted butter, cool and chill overnight.



### Key Lime Ginger Snaps

#### INGREDIENTS

- ¾ c sugar
- 2 oz molasses
- 1 oz Rykoff Sexton™ 100% Key lime juice
- 2 T cinnamon
- 2 c flour
- 4 T sugar
- 1 ea, egg

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## Key Lime Ginger Snap Sundae

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- 2 T baking soda
- 1 T ground ginger

### PREPARATION

Prepare cookies by combining dry ingredients . In mixer, combine butter, egg, molasses, key lime juice and brown sugar slowly incorporate dry ingredients. Pinch small amounts of dough and roll into 1 inch balls. Roll in cinnamon and white sugar. Press each ball into key lime sugar crystals and place on sheet pan with parchment paper 2 inches apart. Bake at 350°F for 8-10 minutes. Serve cookie with Chef's Line vanilla bean ice cream, fresh whipped cream and key lime curd as a sundae.