

# Key Lime Mousse Parfait

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## Ingredients

	Mousse:
16 oz	Cream cheese, soft
2 T	Sugar
3/4 cup	Sweetened condensed milk
3	Key Limes or regular limes, juiced
2 T	Lime zest
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2 cups	Heavy cream
2 T	Sugar
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	Coconut graham filling:
1 sleeve about 5 oz	Graham crackers, crushed
7 oz	Flaked coconut
2 T	Sugar
4 oz	Butter, melted
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	Lime zest for garnish

## Method

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1. Combine filling ingredients and spread on a parchment lined sheet pan. Toast in a 325° oven until golden brown. Set aside and allow to cool.
2. Whip heavy cream and 2 T sugar to soft peaks. Keep chilled until ready to use.
3. Using a mixer with the paddle attachment, cream together the cream cheese and 2 T sugar until smooth and lump free.
4. Mix in the sweetened condensed milk, lime juice and zest until well combined.
5. Fold in heaping 1/2 cup of the fresh whipped cream.
6. In parfait glasses layer the mousse, and coconut graham filling.
7. Top with a dollop of whipped cream and sprinkle with lime zest.
8. Chill parfaits for several hours.
9. Makes 8-10 parfaits depending on size.

## Food Safety Reminders



Wash hands with soap and water before starting.  
Wash anything that touches raw meat or eggs.  
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.  
Wear gloves when handling ready to eat foods.  
Follow proper cook-to and holding temperatures.

## Notes

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