

KEY LIME CUSTARD SHOT

These Key Lime Custard Shots offer a delicious, indulgent after-dinner delight for your 21+ dessert menu – and Rich's Culinary Solutions Premium Custard Base Liquid makes it so easy!

Yield: ~10 shooters



INGREDIENTS

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1	С	Graham	Cracker	Crumps.	aiviaea

3 oz Cheesecake Instant Pudding Mix

1/2 C Key Lime Rum Cream

On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

DIRECTIONS

- Place 2 tbsp of graham cracker crumbs to the bottom of each of your souffle glasses, set aside.
- Mix cheesecake instant pudding mix and Premium Custard Base Liquid together until smooth and creamy.
- Add in the chilled key lime rum cream and green food coloring, stir well.
- Fold in On Top Whipped Topping, until pudding mixture is light and fluffy.
- Top each souffle glass with the pudding mixture, and chill for at least 2 hours.
- Garnish with more graham cracker crumbs. Serve.