

Raw Food Chef Alex Malinsky's incredible Key lime pie!

Crust:

Put the following into a food processor:

- 2 cups walnuts,
- 1 cup almonds,
- 1 cup macadamia nuts or pecans,
- A pinch of salt, and
- 2 cups dates.

Mix them and then line a pie plate with it.

Filling:

Put the following into a blender and blend it all together:

- 2 avocados,
- 2 tablespoons honey,
- 2 tablespoons dates,
- 1 whole young coconut
(not a brown, hairy old one -- you might have to find an Asian market),
- Key lime/lime juice to taste,
- lime zest, and
- half the young coconut's coconut water (the liquid inside the young coconut...yum!).

Put the filling in the pie shell and chill it for at least an hour. (Waiting is the hardest part.) Just before serving, top it with Key lime slices, berries, etc. (Remember, we taste with our eyes first.)