

Lemon Meringue Pie

Ingredients

Sweet pastry

1kg	Soft flour
500g	Butter
150g	Sugar
5g	Salt
3nos	Eggs



Method

1. Rub the cold butter into the flour, sugar and salt until a breadcrumb texture is achieved.
2. Add the eggs and mix to form a smooth dough. Be careful not to overwork the dough.
3. Line tart moulds with the paste and allow to rest for about 20 mins.
4. Dock and bake blind for about 15 – 20mins at 180 C, depending on size of tart.
5. Once cooked, allow to cool.

Ingredients

Lemon curd

625g	Water
300g	Sugar
125g	Cornflour
4-5nos	Lemons
125g	Butter
10nos	Yolks

Method

1. Prepare curd by boiling water, sugar, lemon juice and zest to a syrup.
2. Thicken with diluted corn flour, remove from heat and whisk in the butter and egg yolks.
3. Fill the pastry case.



Ingredients

Meringue

20nos	Egg whites
1kg	Sugar

Method

1. Whisk egg whites in a clean, dry bowl until foamy, then add sugar in 3 parts.
2. Whisk until firm and smooth.
3. Pipe on top of curd and brown in oven using salamander or a pastry torch.

FOTILE