



# Lemon Meringue Pie

6-8 SERVINGS

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## INGREDIENTS

### Pastry

3 tbsp plain flour  
3 tbsp S R flour  
2 tbsp castor sugar  
1 egg  
1 tbsp milk

### Lemon Filling

5 large egg yolks  
(use egg whites for meringue)  
1 1/3 cup water  
1 cup castor sugar  
1/3 cup cornflour  
Pinch salt  
1/2 cup lemon juice  
1 tables lemon zest  
2 tables butter, softened

### Meringue

5 egg whites  
1/2 teas cream of tartar  
1/2 cup castor sugar  
Pinch salt

## METHOD

### Pastry

1. Sift flour into a large bowl, add the sugar and rub butter into the mixture with your fingers until it is combined like breadcrumbs.
2. Add egg mixture and stir with a knife until forms a soft dough
3. Knead the dough then roll in out with a rolling pin and line a pie dish, partially blind bake in a moderate oven for 20 minutes
4. Let it cool

### Lemon Filling

1. Whisk egg yolks together in a bowl. Set aside
2. Whisk water, sugar, corn-starch, salt, lemon juice and zest in a medium saucepan over med heat. This mixture will be thin and cloudy
3. Eventually this will thicken and bubbly about 6 mins. Once thickened, give it a whisk and reduce heat to low.
4. Very slowly stream the egg into the lemon mixture. Turn to med heat and let it bubble. Leave heat and add butter
5. Fill the pie case, let sit whilst you prepare the meringue.



# Lemon Meringue Pie

6-8 SERVINGS    TIME: 1.5 HOURS

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## METHOD

### Meringue

1. With an electric beater, beat egg whites, cream of tartar, salt until soft peaks form for 4 or more min's until glossy
2. Add sugar and beat for another 2 min's
3. Spread meringue on top of lemon curd making sure you go right out to the edges
4. Cook in oven on 180 degrees for 20-25 minute's or until pale brown.
5. Cool for 1 hour before putting into the fridge

### Notes:

Did you know room temperature egg whites whip faster than cold egg whites? Room temperature egg whites also whip into a greater volume than cold egg whites!

Hot tip: Separate the 5 eggs while they are cold. (Cold eggs separate easier!) Leave the egg whites out on the counter. Blind bake the pie crust and prepare the lemon filling. By the time you're ready to start the meringue, the egg whites will be room temperature.