

# Lemon Meringue Pie



## Ingredients & Prep

230 g plain flour  
160 g butter unsalted cold for grating  
75 g icing sugar  
1 egg  
1 egg yolk only  
1 pinch salt

### Lemon Curd Filling

150 tbsp lemon juice  
200 g caster sugar  
150 g butter unsalted soft  
6 egg yolks only  
75 ml water  
50 g cornflour

### Meringue

8 egg whites only  
400 g caster sugar

## Recipe By FoodieBook

**Ref:** 490

**Heading:** Puddings

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 8

## Method

**Step 1** - Pre-heat oven to 170°C.

**Step 2** - In a bowl add flour & zest, then grate butter in a 1/4 at a time mixing in as you go, when all the butter is in use your finger tips to rub together into a breadcrumb consistency.

**Step 3** - In another bowl beat the egg & egg yolk together, add the sugar & salt to the flour crumb mix then add the egg & form into a pastry dough, wrap in cling film & let it rest in the fridge for at least 1 hour.

**Step 4** - On a floured worktop roll out pastry to 2 or 3 mm thick (£1 coin), for a 8 portion quantity use an 24 cm round loose bottom deep tart/flan tin greased with butter, line the tin with the pastry, cut off excess from around the edge.

**Step 5** - Place a piece of very well scrunched up piece of greaseproof paper in & up the sides then fill with dry rice into the tin & mound the rice up around the sides to the top to hold while blind baking, place in the oven for 10 mins, then allow to cool.

**Step 6** - To make the filling curd, place the lemon juice in a saucepan & bring to the boil, in the meantime place the egg yolk in a bowl, add sugar & whisk together well, mix cornflour with the water & add to the egg yolk/sugar mix & whisk in the whisk in the butter, when lemon juice is boiling pour into the mix in slowly whisking all the time, when all in cover with cling film & set aside.

**Step 7** - Next the meringue, you will need a food mixer with a balloon whisk attachment or use a electric hand mixer & a bowl, make sure the bowl is spotlessly clean with no oil or grease, you can wipe it out with a bit of lemon juice, add the egg white & whisk until soft peaks then add sugar 1 spoonful at a time until its all in & has reached firm peak stage.

**Step 8** - Tip & spread lemon curd filling onto the bottom of the pastry case leaving room the meringue, either pipe on the meringue or dollop on to form a mound of peaks.

**Step 9** - Bake in the oven for 12 to 18 min or until light golden brown on top.

## Suggestion & Tips

Best eaten fresh & warm with cream. You can make in small individual small tart tins if you wish.

