



*Spring
2009*

lemon meringue pie recipe

SWEET PASTRY

INGREDIENTS - MAKES 1 LARGE TART SHELL

Eggs	1
Additional yolks	1
Butter	125g
Flour	250g
Icing sugar	85g

METHOD

Preheat oven to 175°C. Lightly grease tart shell.

Combine the eggs and additional yolks.

Mix the butter, flour and icing sugar in bowl of electric mixer. Add eggs and pulse until dough just pulls together being very careful not to overwork it.

Wrap the dough in cling film and rest for 1/2 hr in the refrigerator.

Turn out on to a lightly floured board and roll to 2-3mm thick.

Cut to shape with ring cutter and mould into tart baking tray.

Line the shells with baking paper and fill with baking beans or dried beans.

Bake for 15 minutes or until edges are deep golden brown.

Fill with Lemon Filling and Meringue (recipes below).

LEMON FILLING

INGREDIENTS - MAKES ENOUGH FOR 1 LARGE TART

White sugar	200g
Plain flour	15g
Cornstarch	25g
Salt	pinch
Water	355ml
Lemons, juiced & zested	2
Butter	30g
Egg yolks, beaten	4

METHOD

Preheat oven to 175°C. Have Sweet Pastry (recipe above) shell ready baked.

Sift the sugar, flour, cornstarch and salt into a saucepan. Add the water, lemon juice and zest. Cook over medium-high heat, stirring frequently until mixture boils. Cut butter into small cubes and stir into the mixture gradually. In a bowl, whisk egg yolks with 1/2 cup of the hot mixture. Whisk egg yolk mixture back into remaining hot mixture. Bring up to the boil and continue to stir constantly until the mixture thickens. Pour filling into baked pastry shell (see above) and top with Meringue (recipe below).

MERINGUE

INGREDIENTS - MAKES ENOUGH FOR 1 LARGE TART

Egg whites	4
White sugar	75g

METHOD

With an electric mixer, whip egg whites until foamy. Gradually add the sugar and whip until stiff peaks form. Using a metal spatula, spread the meringue over pie.

Bake in preheated oven (175°C) for 10 minutes or until meringue is golden brown.