



Lemon Meringue Pie

Ingredients

Pastry

200g plain flour
45g icing sugar
100g unsalted butter, cold
1 large egg

Filling

75g cornflour
150ml lemon juice
1 lemon, zested
300ml water
100g caster sugar
75g unsalted butter
4 large free-range egg yolks

Meringue

4 large free-range egg whites
250g caster sugar

Method

1. Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
2. Add the egg and combine in the food processor or by hand until the pastry forms a ball.
3. Wrap in cling film or similar and transfer to fridge to keep cool for at least 1 hour.
4. Preheat the oven to 180°C (160°C fan).
5. Remove the pastry from the fridge and on a floured surface roll out the pastry. Line a round 22cm tart tin with the pastry.
6. Place in the fridge to cool for at least 30 minutes.
7. Place some baking parchment and baking beans on top of the pastry tart.
8. Blind bake the pastry for 20 minutes.
9. Remove the baking beans and paper and bake for a further 5 minutes.
10. Set aside to cool.
11. Filling Put the cornflour, lemon juice, lemon zest, water and sugar in a medium sized pan and heat on medium until it starts to thicken.
12. Add the butter and whisk until it has melted.
13. Take off the heat and add the egg yolks, then whisk until incorporated.
14. Put the pan back on the heat and whisk on a medium heat until it has thickened like curd.
15. Take off the heat and place the lemon mixture into the baked pastry case and level with a small spatula.
16. Reduce the oven temperature to 160°C (140°C fan).
17. Meringue Put the egg whites in the bowl of a stand mixer and whisk until stiff peaks.
18. Add the caster sugar slowly a tablespoon at a time until it is all combined and you have a glossy meringue. The peaks should stand up when the whisk is lifted upwards.
19. Cover the lemon filling with a 1cm layer of meringue to the edges to ensure a good seal and level with a small spatula.
20. Place the remaining meringue into a piping bag fitted with a 1A nozzle.
21. Pipe the meringue around the edges of the tart and then fill in the middle.
22. Bake for 35 minutes until the meringue just starts to colour.
23. Set aside to cool slightly before serving.