

How do you make a Lemon Meringue pie?

This recipe makes 1 lemon meringue



For the pastry

- 120g plain flour
- 80g butter
- 20g icing sugar
- $\frac{1}{2}$ free-range egg, beaten

For the lemon filling

- Zest & juice of 1 lemon
- 1 teaspoons of bottled lemon juice
- 20g cornflour
- 60g caster sugar
- 1 free-range egg yolk

For the meringue topping

- 1 free-range egg whites
- 55g caster sugar
- 1 tsp cornflour

Method

- 1.Pre-heat the oven to 180C/350F/Gas 4.
- 2.First make the pastry. Measure the flour and butter using the rubbing in method to combine together until the mixture resembles fine breadcrumbs. Add the icing sugar, egg and one tablespoon of water and use a spoon to turn into your dough.
3. Roll out and lift using your rolling pin to line your aluminium foil tray.
- 4.Trim any excess dough overhanging.
- 5.Line the pastry case with parchment and fill with baking beans. Bake for about 10 minutes then remove the beans and parchment and return to the oven for a further five minutes.
- 6.Remove from the oven and allow to cool.

Whilst the pastry bakes:

- 1.For the filling, mix the lemon zest and juice with the cornflour and stir to form a smooth paste. Measure 150ml of water into a pan and bring to the boil. Add the lemon cornflour mixture to the hot water and stir over the heat until the mixture has thickened, then remove from the heat.
- 2.In a bowl mix together the sugar and egg yolks and carefully whisk into the lemon mixture in the pan. Stir over a medium heat until thickened. Set aside for a few minutes and then pour into the baked pastry case.
- 3.For the meringue, whisk the egg whites in a free-standing mixer until soft peaks form when the whisk is removed. Add the caster sugar a little at a time, still whisking until the meringue is stiff and glossy. Add the cornflour and whisk again.
- 4.Spoon on top of the filled pastry case and spread the meringue to completely cover the lemon filling. Then create a swirl on the top of the meringue.
- 5.Bake in the oven for about 15 minutes until the filling is completely set and the meringue is lightly golden and crisp. Allow to cool completely before cutting or serve very slightly warm.