

Lemon Meringue Pie

Bring an ovenproof dish or sponge tin, approx 18cm diameter

Pastry base

- 150g / 6oz plain flour
- 75g / 3oz butter (or use ½ lard and ½ butter)
- cold water **or** 1 egg + cold water to mix

Filling

- grated rind of 1 lemon or lime
- juice of the lemon or lime + water to make 250ml / ½ pint
- 25g / 1oz cornflour
- 1 tablespoon caster sugar

- 2 egg yolks

Meringue topping

- 2 egg whites
- 100g / 4oz caster sugar



Method

1. Heat oven, Gas 5 / 190°C.
2. Make shortcrust pastry - rub fat into flour, or place in a food processor, until like breadcrumbs.
3. Add water or, beaten egg and cold water, and mix to a firm dough using a knife.
4. Roll out and line flan dish or ring, neaten edges. Line with greaseproof paper and bake blind for 10 mins, remove paper and bake 5 mins more.
5. Make the filling – put cornflour and lemon rind in a small pan. Blend to a smooth paste with a little of the lemon juice and water. Add the remaining liquid, and stir.
6. Place pan over a medium heat, and stir all the time, until the sauce boils and thickens.
7. Remove from the heat, stir in the sugar, allow to cool.
8. When cool, stir in the egg yolks. Pour into case / base.
9. In a large, **clean glass bowl**, whisk egg whites until standing in peaks.
10. Whisk in half the sugar, until stiff.
11. Carefully, fold (or whisk) in remaining sugar with a metal spoon.
12. Spoon or pipe meringue over the filling. For a soft meringue, bake for 5 – 10 minutes until lightly browned, OR bake at Gas 3 / 160°C for 20 minutes or longer, for a firmer meringue.

