



Lemon Meringue Pie

Serves 4 - 5

Pastry

170g/6oz plain flour

85g/3oz butter

1 egg

15g/ ½ oz caster sugar

Lemon Filling

Rind and juice of 2 medium lemons
- measured

3 tbsp cornflour

water to make up to 300ml

3 egg yolks

75g/3oz caster sugar



Meringue

3 egg whites

110g/4oz caster sugar

1. Make the pastry either in a food processor or by hand: combine the flour, sugar and butter until the mixture is like crumbs, add the egg yolk and water and bring together to form a ball of dough. Wrap in cling film and allow to rest for 20 min in the fridge.
2. Set the oven to 200C/400F/gas6
3. Roll the pastry out thinly and bake blind in the oven for 15 min or until the edges of the pastry begin to turn golden. Remove the greaseproof paper and beans and return to the oven for another 10 min to dry off the bottom of the pastry.
4. Reduce the oven temperature to 170C/375F/gas3.
5. In a small bowl, blend the lemon rind and juice with the cornflour. Bring the water and sugar to the boil, add the lemon mixture and bring back to the boil, stirring to make a thick sauce. Remove from the heat, allow to cool for a minute or two and stir in the egg yolks. Pour into the pastry case and spread evenly if necessary.
6. Whip the egg whites to stiff peak, add half the sugar, beat well for a few minutes, add the remainder of the sugar, beat again. Spoon or pipe the meringue over the top of the lemon filling, making sure the meringue is right to the edge of the pastry and that there are no gaps.
7. Bake for 15 min or until the meringue is pale golden. Serve warm or cold