



LEMON MERINGUE PIE

A great way to use up lots of lemons and lots of eggs!

Ingredients

The base

One roll of shortcrust pastry

Or you can make your own, I prefer to use non sweetened pastry

The filling

1 can condensed milk (397g)

3 egg yolks

150ml lemon juice

The meringue

Fine sugar - A ratio of 3:2 of egg white to sugar so weigh the egg whites and then calculate the ratio for the sugar

1/4 tsp cream of tartar

1/4 tsp salt

1/2 tsp vanilla extract

2 tbsp golden syrup

3 egg whites (room temperature)

Method

1. grease a 20cm/8" loose bottom pie tin
2. Roll out the pastry, be sure to ease it into the base, don't stretch the pastry or it will shrink when you blind bake it.
3. Use baking beans (I just reuse a jar of dried beans) on a greaseproof paper base. Sprinkle the beans over the paper and pastry base and bake blind in a hot oven 180-200C. After 5 mins remove the paper and beans and bake for another 5 mins.
4. For the filling - In a bowl, add condensed milk and egg yolks, mix to just combine, add in the lemon juice and again, mix just to combine.
5. Pour the filling into the now dry pastry base and spread evenly. Reduce the oven temperature to 170C and bake for about 20 mins or until the base is golden brown and the filling is fully cooked. Set aside while you prepare the meringue.
6. For the meringue - In a small pot, bring some water to a gentle simmer, place a mixing bowl on top of it, it should not be touching the simmering water below. Add all of the meringue ingredients and whisk until the sugar is totally dissolved. The easiest way to check is to rub the mixture between your 2 fingers and if it doesn't feel grainy then its ready.
7. Pour the mixture into a bowl of a stand mixer with the balloon attachment or use an electric whisk and a metal or glass bowl. Start on a low speed and continue to the highest. Whisk until the mixture is totally cold and nice and stiff. Your meringue is now ready.
8. ASSEMBLE - spoon some of the meringue on top of the pie and spread evenly, pipe more meringue on top and decorate as you wish. Cook in the oven (or put under a grill) for a few minutes to get the charred effect. Remove from the oven, slice and enjoy!

Notes

If you do use a removable bottomed pie dish make sure you place it on a baking tray.

This pie is also lovely cold