

Lemon Meringue Pie

Serving Size: 8 people

Light, refreshing piece of pie, with an airy meringue, buttery crust and smooth lemon filling!

Ingredients

Pie Crust

- 60g Self Raising flour (SRF)
- 150g plain flour
- 30g caster sugar
- 120g cold butter, cubed
- 1 tsp vanilla essence
- 1 large egg

Lemon Curd Filling

- 60g corn flour
- 170g caster sugar
- 180ml lemon juice, *fresh if possible*
- 230ml water
- 60g butter
- 3 large egg yolks, *remember to save the egg whites*
- 1 tsp fine lemon zest

Meringue

- Remaining 3 large egg whites
- 170g caster sugar

To Serve

- [Vanilla ice cream](#)

Instructions

Making The Pie Crust Pastry

1. Place flours, butter and sugar into a food processor.
2. Process until mixture resembles bread crumbs (fine).
3. Add in the egg and process until the mixture clumps together.
4. Form dough into a flattened disk and refrigerate, wrapped in cling wrap, for around an hour minimum.
5. Let sit 10 minutes before you start rolling to let it soften slightly (5 minutes in humidity)
6. Preheat oven to 180 degrees C (160 degrees fan forced).
7. Generously grease a 23cm pie or tart tin.
8. Roll out pastry between two sheets of baking paper to fit a 23cm tart or pie tin.
9. Gently roll pastry onto the rolling pin and drape it over the tart tin. *It will not look perfect, that is fine!*
10. Cut off excess at the corners and press the pastry into the sides .
11. Place a sheet of baking paper on top of the pastry, and fill with baking weights or uncooked rice.
12. Bake for 10-12 minutes, then remove baking weights and baking paper, and bake for another 10-15 minutes, or until the pastry is a light, golden colour (Ignore my random bumpy bottom :P).
13. Set aside to cool completely.

For the Lemon Curd (Make while pastry is in the fridge)

14. Combine cornflour, sugar, lemon juice and water in a saucepan.
15. Stir till mixture is smooth.
16. Place over medium heat till mixture starts to boil, and then reduce heat, continually stirring, till mixture turns from cloudy to a transparent, thick and smooth mixture.
17. Immediately remove from heat and stir in egg yolks and butter till ingredients are well combined.
18. Stir through in the lemon zest.
19. Pour filling into a small container and let cool to room temperature (I would not refrigerate it because it gets clumpy and so is harder to smooth into the pie crust later on)

For the Meringue & Assembly

20. Preheat oven to 200 degrees C (190 degrees C fan forced oven)
21. Place egg whites in a large bowl and beat on high speed till soft peaks form when the beaters are lifted.
22. Gradually, add in the sugar, beating after each small addition.
23. Once all the sugar has been added, beat till the meringue becomes glossy and smooth, with stiff peaks, and so that if you rub some between your fingers, you can no longer feel sugar granules.
24. Spoon cooled filling into cooled pastry shell.
25. Spoon the meringue on top liberally, and form peaks by pressing the back of the spoon against the meringue's surface and then lifting it quickly)
26. Bake for 7-10 minutes or until the meringue is lightly coloured.
27. Blow torch the tips for extra effect if you want.
28. Let cool to room temperature before refrigerating overnight.
29. Serve chilled with vanilla ice cream, and store in an air-tight container in the fridge.

Notes

Adapted from: <http://www.exclusivelyfood.com.au/2006/06/lemon-meringue-pie-recipe.html>

<http://gobakeyourself.com/2014/03/09/daddys-throwback-winner-announced/>