



# A Recipe For Lemon Meringue Pie

## Ingredients

### Lemon Curd

$\frac{1}{4}$  cup cornflour

$\frac{3}{4}$  cup caster sugar

2 eggs

2 egg yolks

2 lemons, zested & juiced

$\frac{1}{4}$  cup water

30g butter

### Pastry

1 cup plain flour

$\frac{1}{4}$  cup icing sugar

1 $\frac{1}{2}$  lemon zest

1 egg yolk

1-2 iced water

### Meringue

3 egg whites

$\frac{3}{4}$  cup caster sugar

$\frac{1}{3}$  cup water

1. Pastry: Process flour, icing sugar, butter & zest until breadcrumbs. add yolk & 1tb of water, process until becomes together. kneed until smooth, shape into disc, fridge for 30mins. 220°C oven. Press pastry into tin, dock base fill with weights, oven for 15 mins. Remove weights, bake till golden. Allow to cool.

2. Curd: Combine cornflour & sugar. Slowly add combined eggs, yolks, zest, juice & water whisking constantly. Put mixture in saucepan & heat beating constantly. When thick stir in butter.

3. Meringue: whisk egg whites. combine water & sugar and heat until sugar involved and reaches firm ball stage. Combine.

4. Combine everything. Bake in 220°C oven for 10-15 mins until golden brown & crisp

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Preparation Time

Serves 10+