

# *The lemon meringue pie*

## *Ingredients*

- 1 shortbread
- 1 untreated lemon
- 3 eggs
- 1 tablespoon of flour
- 50 g sugar
- 1 cup of water (tea cup, or American cup)
- 1 small jar of 20 cl of fresh cream (fresh radius)
- 1/2 pot of orange jam

## *Preparation*

Spread the dough in a pie pan, prick it, cover it with aluminum foil, and cook 25 minutes at 150 ° C (it should not be colored).

Beat the egg yolks with the sugar, flour and water in a saucepan, heat over low heat, turning until the mixture thickens.

Remove from the heat add the lemon juice, its zest and the fresh cream.

Take the dough out of the oven, cover the bottom with orange jam, then cover with the preparation.

Beat the whites until stiff (extend the whisk 1 minute after they are mounted), add 2 tablespoons of sugar.

Divide the egg whites on the pie.

Put in the oven for 20 minutes at 150 ° C. If the meringue is colored, cover with parchment paper.

Serve warm.