

Lemon Meringue Pie

Ingredients

- 1 shortcrust pastry
- 1 untreated lemon
- 3 eggs
- 1 tablespoon of flour
- 50 g of sugar
- 1 cup of water (tea cup, or American cup)
- 1 small jar of 20 cl of crème fraîche (fresh produce section)
- 1/2 jar of orange jam

Preparation

Spread the dough in a tart mold, prick it, cover it with aluminum foil, and bake for 25 minutes at 150°C (it should not brown).

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

Remove from the heat and add the lemon juice, zest and crème fraîche.

Remove the dough from the oven, cover the bottom with orange jam, then cover with the mixture.

Beat the egg whites until stiff (keep whisking for 1 minute after they have whipped), add 2 tablespoons of sugar.

Spread the egg whites over the tart.

Return to the oven for 20 minutes at 150°C. If the meringue turns color, cover with parchment paper.

Serve warm.