

Lemon Pie

Ingredients

For the pastry:

- 250 grams plain flour, plus extra for dusting
- 125 grams cold unsalted butter, cubed
- 50 grams icing sugar
- 1 large egg yolk
- 2 tablespoons cold water

For the lemon filling:

- 4 large lemons (zest and juice)
- 200 grams caster sugar
- 120 millilitres double cream
- 3 large eggs
- 2 large egg yolks

Preparation time

- Active time: 35 minutes
- Inactive time (chilling and baking): 1 hour 30 minutes

Utensils needed

- Food processor or large mixing bowl
- Rolling pin
- 23-centimetre loose-bottomed tart tin
- Baking paper
- Baking beans or uncooked rice
- Zester or fine grater
- Juicer
- Medium mixing bowl
- Whisk
- Sieve

Preparation instructions

1. **Make the pastry:** In a food processor, pulse the flour and butter until the mixture resembles breadcrumbs. If making by hand, rub the butter into the flour in a large bowl. Stir in the icing sugar. Add the egg yolk and cold water, and mix until the

dough just comes together. Form it into a disc, wrap it in cling film, and chill in the refrigerator for at least 30 minutes.

2. **Blind bake the crust:** Preheat your oven to 200°C (180°C Fan). Lightly flour a work surface and roll out the chilled pastry until it is large enough to line the tart tin. Press the pastry into the tin, trimming any excess. Prick the base with a fork. Line the pastry case with baking paper and fill with baking beans or uncooked rice. Bake for 15 minutes.
3. Remove the paper and beans, then bake for another 5-10 minutes until the pastry is pale golden and cooked through. Set aside to cool slightly.
4. **Prepare the filling:** Reduce the oven temperature to 170°C (150°C Fan). In a medium bowl, whisk together the lemon zest, lemon juice, and caster sugar.
5. In a separate bowl, whisk the double cream, whole eggs, and extra egg yolks together. Pour the cream and egg mixture into the lemon and sugar mixture, whisking until well combined.
6. **Bake the pie:** Pour the filling through a sieve directly into the prepared pastry case. Bake for 30-35 minutes, or until the filling is just set with a slight wobble in the centre.
7. Allow the pie to cool completely in the tin before removing and slicing. It will firm up as it cools.

Number of servings

- 8 servings

Nutritional information (per serving)

- Calories: Approximately 450-500 kcal
- Fat: 28g
- Carbohydrates: 45g
- Protein: 7g
- Sugar: 30g

(Note: Nutritional information is an estimate and can vary based on specific ingredients used.)

Allergen information

- Contains: **Wheat (Gluten), Eggs, Milk.**