

Lemon Meringue Pie

Recipe

Ingredients

- 8 Butter tart shells
- 6 Tbsp (60g) cornflour maize
- 1 ½ Cups (350ml) water
- 1 Tsp lemon rind, grated
- 1/8 Tsp salt (dash)
- 2 ½ Whole eggs, separated yolk from egg whites
- 1/3 Cup lemon juice
- ½ Cup white sugar
- ½ Cup castor sugar
- ½ Cup heavy cream, for whipping
- Sliced fresh strawberries and lemon, to garnish

Filling Directions

Heat water in a pot with lemon rind, cornflour and salt, stirring constantly. Bring solution to the boil and cook for 3 minutes. Remove from heat and cool slightly.

Add beaten egg yolks and cook without boiling for 2 minutes. Allow to cool.

Gradually add in lemon juice and white sugar, stirring constantly until dissolved.

Scoop mixture into tart shells.

Meringue Directions

Whip egg whites in a mixing bowl on high until stiff peak is formed.

Add castor sugar while machine is still running, and continue whipping on high until sugar is dissolved, approx. 1 minute.

Pipe meringue onto filled tarts.

Bake in oven at 230°C for 3-5 minutes, or until golden brown.

Whip heavy cream until soft peaks form.

Remove tarts from oven and garnish with a slice of lemon, fresh strawberries and whipped cream.

Makes 8 serves.

Nut free.