

Lemon meringue pie



- **Ingredients**

- 225g (1 1/2 cups) plain flour
- 2 tablespoons icing sugar mixture
- 125g butter, chilled, coarsely chopped
- 2 1/2 tablespoons iced water

Lemon filling

- 50g (1/3 cup) cornflour
- 125ml (1/2 cup) water
- 250ml (1 cup) fresh lemon juice
- 215g (1 cups) caster sugar
- 60g butter, coarsely chopped
- 4 eggs, separated
- 215g (1 cups) caster sugar

Method

1. Step 1 Base

Sift the flour and icing sugar into a large bowl. Use your fingertips to rub the butter into the flour mixture until it resembles fine breadcrumbs.

2. Step 2 Base

Add the water and use a round-bladed knife to stir until a dough forms. Use your hands to bring the dough together in the bowl. Turn onto a sheet of non-stick baking paper and roll out to a 5mm-thick disc. Use the pastry to line a 23cm (base measurement) pie dish. Trim excess pastry. Cover the pastry with baking paper. Place in the fridge for 30 minutes to rest.

3. Step 3 Base

Preheat oven to 180°C. Fill the lined dish with pastry weights or rice. Bake in oven for 15 minutes. Remove the paper and pastry weights or rice. Bake for a further 15-20 minutes or until crisp and golden. Set aside to cool completely.

4. Step 4 Lemon Filling

Meanwhile, to make the lemon filling, combine the cornflour, water, lemon juice and half the sugar in a saucepan. Use a balloon whisk to stir over medium heat for 4 minutes or until the mixture boils and thickens. Continue to cook, stirring constantly, for a further 1 minute. Remove from heat. Whisk in butter and egg yolks. Transfer to a bowl. Cover with plastic wrap and place in the fridge for 3 hours or until cooled completely.

5. Step 5 Meringue

Preheat oven to 190°C. Use an electric beater to beat the egg whites in a clean, dry bowl until soft peaks form. Gradually add the remaining sugar, 1 tablespoonful at a time until the mixture is thick and glossy.

6. Step 6 Assembly / Finish

Spread the filling over the base of the pastry case. Spoon over the meringue mixture and spread to the edge of the pastry. Use the back of a spoon to create peaks. Bake in oven for 5 minutes or until the meringue peaks are light golden. Set aside to cool completely. Serve.