

# Sweet lemon meringue tart



## Ingredients

- 2 1/2 sheets frozen shortcrust pastry, thawed
- 1 cup water
- 1/2 cup lemon juice
- 1/2 cup sugar
- 1/4 cup cornflour
- 2 egg yolks
- 30g butter
- 1 finely grated lemon zest
- 2 egg whites
- 1/3 cup caster sugar
- 1 teaspoon vinegar or lemon juice

## Method

1. Preheat oven to 200C. Grease each recess of a 12 hole muffin pan. Place pastry on flat surface. Cut 12 rounds with a 10cm cutter. Gently mould each pastry into each prepared hole, be careful not to tear pastry. Chill in refrigerator for 15 minutes. Prick each base with a fork and bake for 5-10 minutes.
2. Meanwhile, in a saucepan, combine water, lemon juice, sugar and cornflour. Cook over medium-high heat until smooth. Increase heat and bring to boil. Stir constantly until mixture thickens. Reduce heat and let simmer for 3 minutes.
3. Stir in yolks, butter and rind. Mix well to combine. Remove from heat. Leave to cool slightly. Spoon into baked cases, leave room for topping. Chill in refrigerator until firm.
4. Preheat oven to 220C. To make meringue, add egg whites into a bowl and beat with electric mixer until soft peaks form. Gradually add sugar and beat until dissolved and mixture is stiff, thick and glossy. Beat in vinegar.
5. Dollop each meringue on top of firm lemon mixture. Bake for 4-5 minutes until very lightly browned. Leave to cool. Serve.