



## Lemon Meringue Pie

Serves 6 to 8

### For the base

You can either buy a ready made sweet pastry base which are readily available in Supermarkets, a packet of shortcrust pastry or you can make your own sweet pastry base with the following ingredients:

- 250g plain flour
- 125g diced and softened butter
- 75g caster sugar
- 1 egg, beaten
- 1 orange, zest only – grated

Place the flour, butter, sugar and orange zest in a food processor and blend together. Add the beaten egg until the ingredients come together. Flatten the dough, wrap it in clingfilm and chill for at least 30 minutes.

Roll out (as quickly as possible because as it gets warm it becomes very difficult and sticky to handle) between two pieces of clingfilm and line the base of a 28cm tin (or small tins). Any left overs can be frozen for another time. Place the pastry in the freezer for 10 mins or so and then bake blind using baking beans for 15-20 minutes until the pastry looks dry to touch. Remove paper and beans and return to the oven for a couple more minutes. When cooked, leave in the tin until you prepare the filling.

### For the filling

- 2 medium cans of condensed milk
- 3 egg yolks (keep the whites for the meringue)
- 3 tsp cream of tartar
- Rind and juice of 2 large lemons

Mix the condensed milk, juice and rind of the lemon together. Add the cream of tartar to the egg yolks and add to the lemon mixture. Pour into the baked pastry base.

### For the Meringue topping

- 3 eggs whites
- 170g caster sugar

Whisk the egg whites until peaks form, then whisk in the caster sugar a quarter at a time whisking well. The mixture should be firm and glossy. Spread or pipe the mixture over the lemon mixture trying to cover the pastry edges.

Bake in a cool oven 150 C for about an hour until crisp and light brown.