

# Lemon Meringue Pie



**Serves 8**

**Prep 30 mins**

**Cooking 35 mins**

**Challenge**

## Ingredients

500g pack shortcrust pastry  
zest and juice 4 lemons  
100g unsalted butter  
325g caster sugar  
8 eggs, 4 separated  
few drops malt or other white vinegar

1. Heat oven to 180C/fan 160C/gas 4. Roll out pastry and use to line 8 x 10cm fluted loose-bottomed tart cases, leaving a little pastry overhanging. Prick the cases with a fork and bake blind for 20 mins (removing the paper and beans after 15 mins) until pale golden brown. Set aside to cool. When cool, use a serrated knife to neatly level the pastry.
2. Meanwhile, put the zest, juice, butter and 225g sugar into a large heavy-based pan. Heat gently until the sugar dissolves, then remove the pan from the heat. Beat the whole eggs and yolks together, then stir into the pan. Stir over a low heat for 5-10 mins until thickened. Sieve into a bowl, then spoon into the cases. Any leftover curd will keep in the fridge for up to 3 days.
3. Whisk the egg whites with 50g sugar in a grease-free bowl until stiff peaks form. Whisk in the vinegar, then gradually whisk in the remaining sugar. 4 Put a good dollop of meringue on top of each tart, then dip a palette knife in hot water and make little peaks on each. Place on a baking sheet and bake for 15 mins or until just browned on top. Allow to cool, then serve.
4. To make a large pie, line a 23cm loose-bottomed tin. with 375g short crust pastry. Bake blind for 30 mins, taking out the paper after 20 mins. Fill with the lemon and meringue as before, then bake for 20-25 mins. Leave to cool before serving.