



Lemon Meringue Pie

Servings: 12

Prep Time: 15min

Cook Time: 20-25min

Ingredients

Case: 1 x 23cm pastry case, made from short crust pastry, baked blind and cooled

Filling:

- Juice and grated rind of 2 lemons
- 300ml water
- 100ml white sugar

- 60ml corn flour, dissolved in 45ml water
- 4 egg yolks, lightly beaten

Meringue:

- 4 egg whites at room temperature
- 184ml white sugar

Directions

1. Combine the lemon juice, rind, water and sugar
2. Heat, stirring till the sugar is dissolved
3. Stir in the dissolved corn flour and egg yolks, and continue cooking till the mixture is thick (about 5min)
4. Remove the pan from the heat and leave to stand for a few minutes
5. Spoon into the pastry case
6. Beat the egg whites till stiff. Gradually beat in the sugar. The mixture should form stiff, dry peaks
7. Pile the meringue on top of the lemon filling, taking care to cover it completely
8. Bake at 2150 degree C for 20-25min, or until the meringue has set and is golden brown
9. Leave to stand till cool

