

LEMON MERINGUE PIE



Ingredients:

- Crust
- 2 x 200g packets of tennis biscuits/digestive biscuits
- 150g Butter
- Filling
- 3 cans 385g Condensed Milk
- 2 and a ½ cups 375 ml lemon Juice
- 9 extra large eggs separated (yolks)
- Meringue
- 9 Extra large egg white
- 375ml , 1 and a ½ cups castor sugar
- Pinch salt
- ¼ teaspoon crème of tartar

Method:

- Preheat oven to 160 degrees Celsius.
- Crush biscuits in a food processor or with a handheld blender.
- Add the melted butter and mix until the crumbs stick together.
- Grease a 22cm springform pan (I suggest with butter, Spray and Cook isn't enough)
- Spread the crumbs along the side of the tin and bottom creating a lovely base.
- Use the back of a dessert spoon to get the base tight and smooth.
- Put in the fridge for 15 mins.
- Separate the eggs carefully, you don't want any yolk to get into the whites as this will affect the meringue.
- Whisk the 6 egg yolks with a fork in a small bowl.

- In a large mixing bowl add the condensed milk and the lemon juice, mix slightly, and then add the egg yolks, beat well.
- Take the base out of the fridge and pour the filling into the tin.
- Put in the oven and let bake for 15 mins.

While the filling is baking start the meringue:

Tip: Always try use room-temperature eggs.

- Pour the 6 egg whites into a mixing bowl with the ¼ teaspoon crème of tarter.
- Beat until the egg whites start getting a little foamy.
- Gently add the castor sugar a little at a time.
- Beat until the meringue mixture is stiff and fluffed up.
- When the meringue starts getting a silvery shine to it and is stiff it should be ready, don't over beat as you will need to redo the process.

Once you have taken the filling out the oven you can, using a spatula, scoop the Meringue mixture onto the filling.

Another tip: Using a sieve, put a little Cornflower on top of the filling before putting the Meringue on, this stops it sliding off once cooked.

Using the spatula or a fork create lovely peaks.

Place in the oven and bake for another 20 odd minutes, or until the meringue turns a light golden-brown colour.

Take out the oven and let it cool completely before taking out of the tin. I would suggest leaving it overnight in the fridge before taking it out.



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