

Lemon Meringue Pie

<https://www.magimix.co.uk/recipes/Lemon-meringue-pie>

PREPARATION: 25 min

COOKING: 65 min

RESTING: 0 min

DIFFICULTY: 

ACCESSORIES:



PROGRAMMES:



SERVES 8

250 g plain flour
125 g icing sugar
100 g unsalted butter, softened
1 egg
4 egg whites
160 g icing sugar
pinch salt
1 tbsp cornflour
3 egg
150 g sugar
zest of 2 organic lemons
the juice of 4 lemons

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- 1- Heat the oven to 180 °C (170 °C fan, gas mark 4).
 - 2- Place all the pastry ingredients in the metal bowl and run PASTRY/CAKE. Roll out the dough on a floured work surface using a rolling pin. Line a 28cm fluted flan tin with the dough, cover with baking paper and weight it down with ceramic or dried beans. Blind bake for 20 minutes.
 - 3- Prepare the lemon cream: put the eggs in the metal bowl and run EXPERT, 1 minute/speed 13 (without heating).
 - 4- Add the lemon juice, zest, sugar and cornflour then restart EXPERT, 1 minute/speed 13 (without heating).
 - 5- Pour the cream into the pastry shell and bake for 25 minutes; remove from the oven. Lower the oven temperature to 150 °C (140 °C fan, gas mark 2); prepare the Swiss meringue.
 - 6- Spread the meringue onto the surface of the lemon cream, making small peaks with a spoon. Bake the tart for 10 minutes; turn off the oven and leave it in the oven for 10 more minutes. Remove and set the lemon meringue pie aside until cold.

SWISS MERINGUE

- 1- Fit the whisk. Put all the ingredients into the metal bowl, it should be perfectly clean and dry, with no traces of fat or water. Remove the cap and run EXPERT, 10 minutes/speed 5/50 °C.

