



THE BATHS
middle brighton

LEMON MERINGUE PIE

Recipe:

Crust:

200 ml all-purpose flour
100 g butter or margarine
2 tbsp cold water

Lemon Filling:

300 ml water
3 egg yolks
75g-100g sugar
1 tbsp butter
4 tbsp corn starch
Zest of 1.2 lemon
Juice of 1 lemon

Meringue:

3 egg whites
6 tbsp sugar

Method:

1. Rub the butter and flour with your fingers, add water and mix.
2. Put the dough into a shallow pie dish. Prick some holes into it with a fork and bake it at 225 C for about 15 mins until it's brownish.
3. Mix all the ingredients for the filling in a pan, keep mixing and let it come to a boil. Pour the filling on the crust.
4. Beat the egg whites until hard and then add the sugar gradually. Use back of spoon to create peaks of meringue.
5. Bake the pie for about 5 mins, until the meringue gets some colour. Serve cooled

Serves

12

