



Lemon Meringue

Cooking Time: 5 mins

Preparation Time: 20 mins

Servings: 8

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An ever-popular desert, this light, tasty dish is incredibly easy to make.

Ingredients:

400g Margetts Lemon Curd

Margetts Whipping Cream

1 Ready baked blind pastry case

2 Egg whites

2 tbsp Caster sugar

Method:

1. To make the lemon meringue pie, spoon the lemon curd mixture onto the tart case and refrigerate.
2. Whisk together the egg whites and caster sugar until stiff peaks form and the mixture is glossy.
3. Remove the lemon tart base from the fridge and spoon the meringue onto the pie and, using a mini blow torch, brown the meringue.
4. Serve the Lemon Meringue Pie with Whipped Cream.



evolving food