

Lemon Meringue Pie

Ingredients	Equipment
<p>Sweet Shortcrust Pastry 150g Plain Flour 40g Lard 40g Butter 25g Caster sugar Cold water to mix Pinch of salt</p> <p>Filling Grated rind and juice of 2 lemons 275ml water 3 tablespoons cornflour 50g caster sugar 2 large eggs yolks 40g butter</p> <p>For the meringue 2 large egg whites 100g caster sugar</p> <p>★ Aim Higher Instead of lemons, substitute orange or lime, or the juice from cherries or passion fruit.</p>	<p>All other equipment is provided by school</p> <p>** Bring a 18cm (7") flan tin from home **</p> <p>*Bring a container with lid to take your food home*</p>
Oven Temperature: Gas Mark 5 or 190°C or 170°C fan	
<p>Method</p> <p><u>Make the Sweet Shortcrust pastry:-</u></p> <ol style="list-style-type: none"> 1. Light the oven. Grease the flan ring and place onto a baking sheet. 2. Sieve the salt and flour into a bowl. 3. Rub the fat into the flour mixture until the mixture resembles breadcrumbs, add the sugar. Add enough cold water to mix into a dough ball. 4. Use immediately or transfer to a fridge. 5. Line the flan ring, making sure not to trap any air. 6. Prick the surface using a fork, place a round of greaseproof onto the pastry and add some blind baking beans. 7. Bake for 20 minutes or until golden. <p><u>Prepare the filling</u></p> <ol style="list-style-type: none"> 1. Put caster sugar and cornflour to a bowl and mixing to a smooth paste using some of the measured water. 2. Grate the lemon and add the rind and rest of the measured water to a small pan and bring to the boil. Pour onto the cornflour paste and mix until smooth. 3. Transfer this mix back to the saucepan and bring back to boil and then simmer gently for 1 minute. The mixture must be stirred all the time to prevent catching! 4. Remove the pan from the heat and beat in the egg yolks, lemon juice and finally the butter. Pour into the pastry shell and spread out evenly. <p><u>Make the meringue</u></p> <ol style="list-style-type: none"> 1. whisk the egg whites until they form peaks, fold in the caster sugar $\frac{1}{4}$ at a time using a spoon until it is all incorporated and then carefully spread over the filling and seals to the edges. 2. Bake for 15 minutes until the top is pale beige. 	