

Lemon & White Chocolate Meringue Pie

Serves 8

Hands-on Time 20 minutes

Cooking Time 30 minutes

Ingredients

- 1 portion Almond Sweet Shortcrust Pastry (chilled for at least 30 minutes)
- 2 medium eggs
- 3 medium egg yolks (reserve whites for Swiss meringue)
- 5 lemons
- 50g caster sugar
- 1 tsp powdered gelatine
- 150g white chocolate
- 50ml water
- 1 portion Swiss Meringue

Equipment

- Baking parchment
- Rolling pin
- 20cm loose-bottomed flan tin
- Serrated knife
- Baking beads
- Fork
- Saucepan
- Micro-grater
- Measuring jug
- Spatula
- Whisk
- Microwaveable bowl
- Microwave

Method

1. Prepare the pastry case

- Roll out the chilled pastry between baking parchment into a circle slightly larger than the flan tin.
- Flip the pastry into the tin, press into the corners, and trim any excess. Chill for 30 minutes.
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line the pastry case with parchment, fill with baking beads, and blind bake for 20 minutes. Remove the parchment and beads, prick the base with a fork, and bake for another 10 minutes until golden. Let cool.

2. Make the lemon filling

- Grate the zest of 4 lemons into a saucepan. Juice all 5 lemons to yield 200ml (top up with water if needed). Add the juice to the zest.
- Add the sugar and gelatine to the saucepan. Heat gently, stirring until dissolved (do not boil). Remove from heat.
- Whisk the egg yolks and whole eggs in a mixing bowl.
- Melt the white chocolate in a microwaveable bowl in 30-second intervals, stirring between each.
- Gradually whisk the lemon mixture into the eggs, then stir in the melted chocolate.
- Pour the mixture back into the saucepan and cook over medium heat, stirring constantly, until thickened.
- Pour the filling into the cooled pastry case and let it cool to room temperature. Chill in the fridge for 1 hour to set.

3. Finish with meringue

- Prepare the Swiss meringue as instructed.
- Pipe or spread the meringue over the pie. Use a palette knife for a smooth finish or create peaks with a piping bag.
- Toast the meringue lightly under a grill or with a blowtorch for a golden finish.

Enjoy!