

Lemon Meringue Pie

For the crust:

320 g flour

220 g cold, diced butter

1 tsp salt

1 tsp white wine vinegar

5 tbsp iced water (put the jug with water in the freezer like 15 minutes before we start working)

For the lemon curd:

300 ml lemon juice (zest them in advance if they are organic, keep the zest)

360 g sugar

240 g eggs

60 g cornstarch OR 40 g cornstarch + 2 g agar agar

For the Italian meringue:

250 g sugar

125 g egg whites

50 g water

Equipment:

1 round pie tin, 23 cm diameter + some greasproof paper

Electric mixer (also hand held)

Thermometer for food

Small saucepan + metal bowl

1 piping bag and 1 nozzle (better if star like 1M or basketweave)

Spatula, whisk, sift or colander

Sugar burner (I.e. chalumeau, optional)

Please, have your oven at 180°C (or 160°C if you have a fan assisted oven) and all ingredients at ROOM TEMPERATURE and already WEIGHED when we start working!

