
LEMON MERINGUE PIE

Pastry:

200g plain flour
Pinch of baking powder
30g sugar
120g cold butter, cut
1 large egg

Place the flour, baking powder, caster sugar and butter in a food processor. Process on medium speed for about 20 seconds, until mixture resembles fine fresh breadcrumbs (there shouldn't be any large chunks of butter). Add egg and process on medium speed for about 15-30 seconds, until egg is incorporated and mixture clumps together. Form dough into a flattened round and place in a freezer bag or wrap in plastic wrap. Refrigerate for at least one hour.

Preheat oven to 180°C (160°C fan-forced). Roll out pastry to fit a 23cm (9 inch) pie plate. Lift pastry into pie plate and gently press into dish. Trim pastry overhanging the sides. Place a sheet of baking paper on top of the pastry and fill with pastry weights or uncooked rice. Bake at 180°C (160°C fan-forced) for 10 minutes. Remove weights/rice and baking paper and bake for 10-15 minutes more, until the pastry is a light golden colour.

Filling:

56g cornflour
170g sugar
180ml fresh lemon juice
zest of 2 lemons
230ml water
60g butter, cut into pieces
3 large egg yolks

Combine cornflour, sugar, lemon juice, lemon zest and water in medium saucepan. Stir until mixture is smooth. Place saucepan over medium-high heat and stir constantly until mixture reaches the boil (this will probably take about 7-10 min.). Reduce heat to low and continue stirring for about 30-40 sec., until mixture changes from cloudy to transparent and becomes thick and smooth. Remove saucepan from heat and vigorously stir in butter and egg yolks. Continue stirring until all the butter has melted and the ingredients are well combined.

Meringue:

3 large egg whites
170g caster sugar

Change oven to 150°C.
Whisk the egg whites till they form stiff peaks. Beat in the caster sugar gradually until it is all incorporated. Continue beating until all the sugar has dissolved.

Spoon lemon filling into pastry shell and spread evenly. Dollop meringue on top of the lemon filling. Spread meringue to cover filling. Form peaks in the meringue with a spoon. Bake for about 45 min., or until meringue is lightly coloured.

Allow pie to cool to room temperature. Cover pie and refrigerate until cold.