

Lemon Meringue Pie



55 min

8 people



4.5 Rating

Don't slave away over a double boiler any longer, the perfect lemon curd is just a few zaps in the microwave away. It's faster, easier and requires less washing up. What's not to love?

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Published 1 July 2022

Ingredients

- 1 ½ sheets shortcrust pastry
- 1 quantity [easy microwave lemon curd](#), with 3 tbsp cornflour added in first step
- 4 egg whites
- Pinch salt
- 1 cup caster sugar

Method

1. Preheat oven to 180°C fan-forced.
2. Line a tart tin with the shortcrust pastry and blind bake with pastry weights (line with baking paper and add dried beans, lentils or rice) for 15 minutes. Remove the weights and bake again for 15 minutes until golden.
3. Meanwhile prepare your lemon curd. Once it has become the consistency of thick custard, pour it into your tart tin and spread into an even layer. Set aside to cool.
4. If using a blowtorch for your meringue, pasteurise your eggwhites by placing them in a double-boiler with a thermometer. Keep the egg whites moving and warm them to 60°C. Remove from heat immediately, stirring briefly to prevent them setting in the warm bowl.
5. Beat the egg whites with a pinch of salt until firm peaks, then add sugar $\frac{1}{4}$ cup at a time, beating in between to dissolve, until stiff and glossy.
6. Place the meringue on top of the tart and blowtorch to scorch the outside. If you don't have a blowtorch, place the whole pie back in the oven at 200°C for about 5-10 minutes until the meringue is scorched and warmed through.
7. Cool, then slice and serve. This pie should be eaten the day it's made.

Notes

Recipe by Camellia Ling Aebischer.