



## Liquid lemon meringue

Serves 2

*Sometimes you're in the mood for a sweet drink, sometimes you're in the mood for pie. This is for those days when it happens to be at the same time.*

### Ingredients :

- 2 lemon slices
- 4 coconut biscuits, crushed
- ½ cup Selati sugar or Selati sweetener
- ½ cup water
- Zest of 1 lemon
- ½ cup freshly squeezed lemon juice
- 2 egg whites
- ½ cup Selati sweetener or sugar

### Methods :

1. Run the lemon slices around the rims of 2 glasses then dip in the crushed biscuits and keep in the freezer.
2. Combine sugar and water in a saucepan and bring to the boil. Add lemon zest and simmer for 10 minutes. Add the lemon juice, allow to cool, then freeze.
3. Once frozen, blend in a blender (use a little water to make it smoother if you like) or use a fork to scrape off the ice crystals. Place in the chilled glasses.
4. Whip the egg whites until soft peaks form then whisk in the sweetener or sugar until dissolved. Spoon or pipe the meringue on top of the slushy and brown with a blowtorch. Serve immediately.