



Lemon meringue pie

Recipe by: Nicky Stubbs

Serves: 6

Cooking: 1hr 10min

Difficulty: Medium

Ingredients :

- 1 packet (200g) tennis biscuits.
- ½ cup melted butter
- Grated rind and juice of 4 lemons
- 1 tin of condensed milk
- 3 extra large eggs separated
- ½ teaspoon cream of tartar
- 180g castor sugar
- ½ teaspoon baking powder

Methods :

- Pre-heat oven to 180°C.
- Crush the tennis biscuits by tying them loosely in two shopping bags and beating with a rolling pin. In a small bowl mix the biscuit crumbs with the melted butter. Press the biscuit mixture into a shallow pie dish and smooth it out with a spoon.
- In a separate bowl mix together the lemon rind, juice, egg yolks and condensed milk. Pour this mixture over the biscuit base.
- In a clean dry bowl beat the egg whites to soft peak stage before adding the cream of tartar, continue to beat until stiff peak stage. Add the castor sugar to the eggs one tablespoon at a time beating after each addition. Beat in the baking powder once the egg whites and the sugar have formed a stiff meringue.
- Spoon the meringue over the lemon mixture and smooth gently. Swirl the meringue into peaks with the back of a spoon.
- Bake the pie for 20 minutes. Turn the oven off after baking and leave the pie in the oven to cool down completely. This dries the meringue slightly. Best served chilled.