**LEMON-MERINGUE PIE**

Ok here we go! the lemon meringue pie recipe I use as a base. I sometimes change something when I’m baking so my recipe isn’t always exactly as described here. You can use more or less sugar when you want it sweeter or not, or more lemon juice and less water etc etc. just try it once and make your changes if you need any ☺

**Base:**

250g self raising flower

125g caster sugar (white, you can use brown also but the base will turn out darker, which is not a bad thing)

150g butter

1 egg whisked loose

Zest of one lemon

2 bags of vanilla sugar

Mix it all together till you get a nice homogenized mass. I usually put it in the fridge while the oven gets heated up. It’s much easier to work with it when cold. Preheat oven at 175°C and bake the base in a round baking tin (think its 28cm one with removable sides) for about 40 minutes. I usually put some baking paper on the bottom of the tin, then you spread out the base, with about 2-3 cm walls up against the side. Then put another sheet of baking paper on top of the dough and fill it with some beads/rice/beans (I have a big jar of beans I reuse for all pie bases I make) so it doesn’t rise to much. Let it cool to room temperature after it’s done.

**Filling:**

50g cornstarch (maizena)

100ml water

300ml lemon juice

200g sugar (crystal)

60g butter

4 egg yolks

Put everything but the butter and egg yolks in a saucepan and slowly heat up. Keep whisking constantly. Once the mixture starts to thicken, let it boil for 2 more minutes and take it off the fire. Whisk in the egg yolks and the butter. Let this cool a bit while you make the meringue

**Meringue:**

4 egg whites

200g sugar

Zest of one lemon.

Pre heat the oven at 190°C. Mix the egg whites till they start to form soft peaks (basically when you pull the mixer whisks up, it forms a peak that falls over one side… it’s just a bit too technical to call it like that in my opinion, but the point is just not to get it too stiff), then add the sugar and lemon zest. Mix it enough so it’s nice and smooth after adding sugar. Take your base and fill it with the lemon filling, then put the meringue on top and put everything in the oven. Bake until the meringue gets a nice light beige color (don’t let it get too dark) about 15min.

The pie is very easy to make, but it does need to cool down quite a bit before its ready to be devoured. Needs at least a good few hours in the fridge. Its best to make it one day ahead, or in the morning so it’s perfect for after dinner ☺

Hope you enjoy it, and pics or it didn’t happen ;)

Nada