LEMON MERINGUE PIE

After many baking attempts at home I’ve now perfected the recipe for the way I like my lemon meringue pie. It should be tangy enough to get your tongue in a twist, but just sweet enough to make you go back for more, with fluffy meringue on top - pale golden brown, showing off in all directions with beautiful creamy twirls.

INGREDIENTS

BASE
1 packet (200 g) Tennis biscuits
100 g butter, melted

FILLING
1 can (398 g) condensed milk
125 ml (1/2 cup) lemon juice
2 egg yolks

MERINGUE TOPPING
4 egg whites
150 ml sugar
5 ml vanilla essence
5 ml lemon juice

PREP TIME: 15 MIN  BAKING TIME: 30-40 MIN  RECIPE BY: “The Food Fox”

1. Pre-heat oven to 180 C.
2. In a food processor, process the Tennis biscuits to fine crumbs. Add the melted butter and mix well. Firmly press crumb mixture into a medium-size tart pan or loose bottomed tart tin, covering the base and sides evenly.
3. In a mixing bowl, whisk condensed milk while adding lemon juice a bit at a time. Whisk egg yolks in a separate bowl, then add to condensed milk mixture and mix well. Pour mixture into tart pan, then bake for 10 minutes.
4. While filling is baking, use a clean dry bowl to whisk the egg whites to stiff peaks (make sure your whisk is also clean and dry). Add sugar a little bit at a time, whisking continuously until the mixture is thick and glossy. Add vanilla and lemon juice and fold into meringue mixture.
5. Remove tart pan from oven after baking for 10 minutes. Turn down heat to 150 C. Immediately top with meringue mixture, working carefully. Create beautiful swirls on top with a palette knife. Return to oven to 20-30 minutes, or until meringue is a pale golden brown colour. Remove from oven and cool completely, then slice and serve!

Handy Tip:
Use a large knife dipped in recently boiled water to cut it - it makes all the difference.

Recipe by: THE PRETTY BLOG & THE FOOD FOX
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