

Lemon Meringue Pie (Tarte au citron meringuée)

Servings 6 (22cm tart)	Prep time : 40min	Cook time : 20 to 25min	Resting time : 1h45min
----------------------------------	-----------------------------	-----------------------------------	----------------------------------

Ingredients

Pie dough :

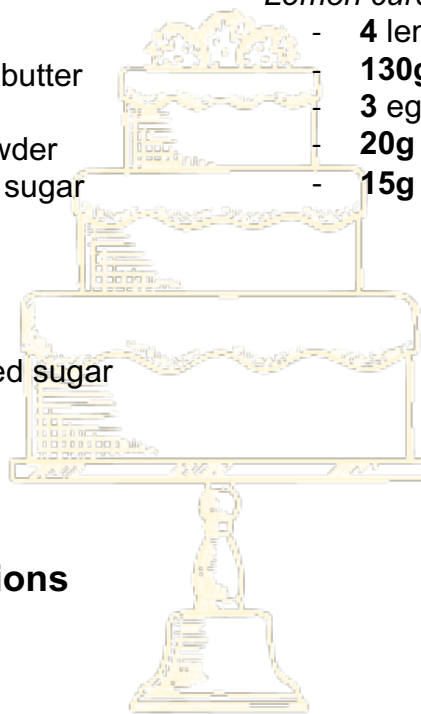
- **160g (1 + 1/3 cup)** of flour
- **85g (3/4 stick)** of unsalted butter
- **30g (2 tbsp)** of egg
- **15g (1 tbsp)** of almond powder
- **60g (2/3 cup)** of powdered sugar

Italian meringue :

- **50g (1/4 cup)** of egg white
- **150g (3/4 cup)** of granulated sugar
- **50g (1/4 cup)** of water

Lemon curd :

- **4 lemons**
- **130g (2/3 cup)** of granulated sugar
- **3 eggs**
- **20g (1 tbsp)** of unsalted butter
- **15g (1 tbsp)** of cornflour



Step by Step instructions

Step 1

Prepare your pie dough. Whipped the butter at room temperature with the powdered sugar. Add the egg and continue to stir.

Finish by adding the almond powder and the flour and continue to stir until your form a dough ball. Place it in plastic wrap.

Put the dough in the fridge at least an hour (actually, it's better if you could prepare it the day before).

Step 2

When the dough is cool, pre heated the oven at 180°C (356°F). Put some flour on your worktop and spread the dough in the size needed for your cake pan.

Prick the dough and put it into your cake pan.

Blind bake for 20 to 25min until it appears golden on the crust. Remove from the oven and leave to cool.

Step 3

Prepare the lemon curd. Whipped the eggs with the sugar. Thanks to a grater, take some zest on one lemon and pour them in the preparation with the lemon juice. Whipped with the cornflour.

Put all your mix in a sauce pan and heat until it became thick (Stir during all the process to avoid your mix to stick on the pan).

Lemon Meringue Pie (Tarte au citron meringuée)

Step by Step instructions

Step 4

Remove from the heat and add your butter in slices. Whipped until everything is well combine and pour the lemon curd directly in the cold dough.

Leave to cool completely before continuing.

Step 5

Prepare the Italian meringue. Put in a sauce pan the sugar and some water to cover it completely. Put on low heat with your thermometer in the sauce pan to follow the creation of your syrup.

In the same time, pour your egg whites in the food processor.

Step 6

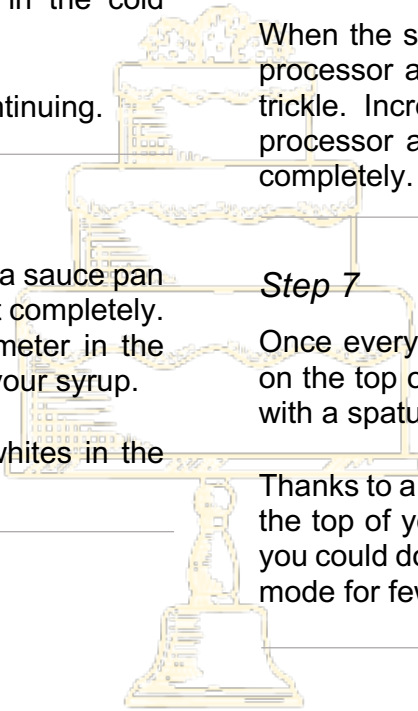
When the syrup goes to 114°C begin to beat them on high-speed.

When the syrup goes to 118°C, slow your food processor and add carefully the syrup in a thin trickle. Increase again the speed of the food processor and let it on until the meringue cool completely.

Step 7

Once everything is ready, place your meringue on the top of your tart thanks to a pastry bag or with a spatula.

Thanks to a welding torch, caramelized a little bit the top of your meringue (if you don't have one you could do it on the top of your oven on the grill mode for few minutes).



French Pastry Secrets
BY CHARLOTTE