

# Lemon Meringue Pie

<b>Servings</b> 8	<b>Prep time :</b> 40min	<b>Cook time :</b> 25min	<b>Resting time :</b> 1h45
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## Ingredients

### *Pie crust*

- **160g** flour
- **85g** unsalted butter at room temperature
- **30g** eggs
- **15 g** almond powder
- **60g** powdered sugar

### *Lemon curd*

- **120g** of lemon juice (≈4 lemons)
- **110g** sugar
- **3** eggs
- **70g** unsalted butter
- zest of **1** lemon

### *Italian Meringue*

- **55g** egg whites
- **150g** sugar
- **40g** water

### *Make the Lemon Curd*

**Zest the lemons and combine the zest with sugar. Whisk in the eggs, then add** fresh lemon juice.

Cook the mixture in a saucepan over medium heat, stirring constantly until it thickens. Remove from heat, add **butter slices**, and stir until smooth and glossy.

Pour the curd into the cooled crust and let it cool completely.

## Step by Step instructions

### *Prepare the Pie Crust*

In a bowl, cream **room temperature butter** with **powdered sugar** until smooth. Add the **egg** and mix well. Gradually add **almond flour** and **all-purpose flour**, stirring until a dough forms.

Roll the dough between two sheets of parchment paper into a circle sized for your tart pan. Chill for at least **1 hour** (or freeze briefly to speed up).

### *Blind Bake the Crust*

Preheat oven to **180°C (356°F)**. Prick the chilled dough with a fork, transfer to tart pan, and blind bake for **20–25 minutes**, until golden brown.

Remove from oven and let cool completely.

### *Prepare the Italian Meringue*

Heat **sugar** and **water** in a saucepan, monitoring temperature with a thermometer. While the syrup heats, whisk the **egg whites** on medium speed.

At **114°C**, increase mixer speed. At **121°C**, slowly drizzle the syrup into the egg whites.

Whip on high speed until the meringue is **glossy, thick, and fully cooled**.

### *Assemble the Tart*

Pipe or spread Italian meringue over the set lemon curd.

Lightly caramelize the meringue with a kitchen torch (or briefly under the oven grill).