



LEMON MERINGUE PIE

Servies 8

For those who love lemons and meringues, this wonderful combination is for you! Try it, it's really easy and one that will continually delight.

INGREDIENTS

BISCUIT BASE:

1 packet tennis or ginger biscuits finely crushed
125g butter melted

FILLING:

1 tin condensed milk
3 egg yolks
125ml fresh lemon juice
Grated rind of 1 lemon

MERINGUE TOPPING:

3 extra large egg whites
170g castor sugar

METHOD

Preheat oven to 160°C. Grease a 22cm non-stick spring form tin.

To make the base, crush biscuits finely using a food processor. Add melted butter and mix well to entirely coat the biscuit crumbs in butter. Press into the base and halfway up the sides of the springform tin. Allow to firm in fridge for 30 minutes. To make the filling, combine condensed milk, egg yolks, lemon juice and lemon rind and whisk together until well combined. Pour into chilled biscuit base and smooth over. Refrigerate for 30 minutes for filling to set.

To make topping, in the bowl of an electric mixer with a whisk attachment, beat egg whites until stiff. Gradually add castor sugar a tablespoon at a time, beating well after each addition until all sugar is incorporated and meringue mixture is very stiff. Make sure bowl is super clean and freed of any traces of egg yolk.