



MAKE IT!

Blueberry-Lemon Meringue Pie

INGREDIENTS

FOR THE CRUST

1½ cups all-purpose flour
6 ounces (1½ sticks) cold salted butter, cut into cubes
Cold water, as needed

FOR THE MERINGUE

3 egg whites
2 cups sugar
¼ cup water

FOR THE FILLING

1 jar Fruit Perfect Blueberries
2 jars Lemon Curd
2 tsp cornstarch, divided
2 tsp water, divided

INSTRUCTIONS

1. In a large bowl, toss the cubed butter and flour together. Using your fingers, smear the butter and flour together to form thin flakes. Add just enough cold water to bring the dough together to form a shaggy mass. Press into a flat disk and wrap with plastic. Refrigerate for at least 30 minutes.
2. On a lightly floured work surface, roll the dough into a circle, about 13-inches in diameter and ¼-inch thick. Transfer to a 9-inch pie tin, pressing into the sides and bottom of the tin. Fold over any excess dough, creating a double walled crust, and crimp together with your fingers.
3. Cover the pie dough with parchment paper and fill with pie weights or dried beans. Bake in a 350-degree oven for 25 minutes. Carefully remove the parchment paper and pie weights and continue baking for 10-15 minutes, or until the crust is golden brown. Remove from oven and let cool before fill.
4. While pie crust is cooling, add the Fruit Perfect Blueberries to a small saucepan. Combine 1 tsp. cornstarch and 1 tsp. water in a small bowl and stir until cornstarch is dissolved. Stir the cornstarch into the blueberries. Place pan over medium high heat and bring to a boil, stirring occasionally. Once the mixture has come to a boil, pour into the baked pie crust, and smooth in an even layer and cool slightly.
5. Add the lemon curd to a small saucepan. Stir the remaining cornstarch and water together until the cornstarch is dissolved. Add to the curd and place pan over medium high heat. Bring to a boil while stirring. Gently spread the Lemon Curd in an even layer over the Fruit Perfect Blueberries and let cool.
6. To make the meringue, place the egg whites in the bowl of a stand mixer and whip on medium speed until they retain soft peaks when the whisk is removed. Place the water and sugar in a small sauce pot and heat to 250 degrees (the bubbles will begin to look syrupy). Turn the whisk down to low speed and slowly and carefully drizzle the hot sugar mixture into the egg whites. Once all the syrup has been added, return the whisk to medium-high speed, and whip till the meringue is glossy and holds firm peaks.
7. Frost the top of the tart with the meringue. Place under broiler, watching closely until golden brown, 30 to 90 seconds

