

LEMON MERINGUE PIE

Tangy, zesty and tart. You can't go wrong with this classic - a fluffy toasted meringue topping, it's impossible to resist. Serve with a glass of Nyetimber's Cuvee Chérie Multi-Vintage for a touch of decadence.



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PREP TIME: 45 MINUTES PLUS 1 HOUR CHILLING TIME
COOK TIME: 20 MINUTES
SERVES: 6-8

INGREDIENTS FOR PASTRY

240g plain flour
1 tablespoon icing sugar
1 lemon, finely zested
Pinch of salt
125g unsalted butter, chilled and cubed
2 Clarence Court Old Cotswold Legbar egg yolks and 1 egg white

INGREDIENTS FOR LEMON CURD

100g caster sugar
90g corn flour
120ml lemon juice (approx. 3 lemons) plus finely grated zest of 1 lemon
2 tablespoons Limoncello (optional, if not using make up with extra lemon juice)
80g unsalted butter, chilled and cubed
4 Clarence Court Old Cotswold Legbar egg yolks

INGREDIENTS FOR MERINGUE

225g caster sugar
3 Clarence Court Old Cotswold Legbar egg whites
Serving suggestion: fresh raspberries and lemon zest
Nyetimber Cuvee Chérie Multi-Vintage, to serve

METHOD

In a large mixing bowl combine the flour, icing sugar, salt and lemon zest. Rub the butter into the flour using your fingertips until flakes have formed. Make a well in the centre and add the egg yolks and 1 tablespoon of ice cold water. Use a dinner knife to incorporate the flour into the liquid and form a rough ball of dough. Use your hands to pat it into a disc. Cover in clingfilm and place in the fridge for 30 minutes.

Once the pastry has chilled, lightly dust a clean work surface with flour. Roll out the pastry to 3 mm thickness, allowing a little overhang once lining the tin. Take a 23cm fluted loose bottomed tart tin or quiche dish and line with the pastry. Prick the base a few times with a fork and allow to chill in the fridge again for 30 minutes.

Remove the pastry case from the fridge and place on a baking sheet. Line with parchment paper and fill with baking beans or rice and blind bake for 15 minutes. Meanwhile whisk the remaining egg white a little.

Remove the baking beans and parchment, brush the inside of the case with egg white then return the pastry case to the oven for a further 5 minutes until lightly golden. Allow the case to cool then trim off the excess pastry with a Y-shaped peeler.

To make the filling, combine the caster sugar and cornflour in a small bowl then mix to a paste with the lemon juice and Limoncello. Transfer to a medium sized saucepan and bring to the boil. Allow to bubble whilst stirring for 1-2 minutes or until thick, then reduce the heat and stir in the egg yolks and lemon zest. Once fully mixed in stir in the butter until smooth. Pour into the pastry case and allow to set.

Meanwhile, make the meringue. Place the caster sugar in a medium sized saucepan with 75ml water. Bring to the boil then use a sugar thermometer to gauge when it reaches 120c. Place the egg whites in the bowl of a free-standing mixer and whisk to stiff peaks (start doing this when the temperature on the thermometer is 110c). Once the syrup has reached 120c, remove from the heat immediately and with the mixer still running pour a steady stream into the egg whites. Keep whisking until the meringue is cool and shiny looking.

Remove the tart from the tin and place on to a serving plate or board. Spoon the meringue on to the top of the filling and edges of pastry. Use the back of the spoon to create flicked peaks. Caramelize the meringue lightly with a blow torch and serve with a glass of Cuvee Chérie Multi-Vintage.

Enjoy!