

# Lemon Meringue Tart

Makes 1 tart.



## INGREDIENTS

### Tart Shell

- 190g All-Purpose Flour
- 2g Fine Sea Salt
- 114g Butter (Cubes)
- 1 Egg Yolk
- 30g Water (Cold)

### Egg Wash

- 1 Egg
- 30g Whole Milk

### Lemon Curd

- 230ml Water
- 180ml Lemon Juice (Approx. 4 Lemons)
- 56g Cornstarch
- 3 Egg Yolks
- 50g Unsalted Butter
- 100g Granulated Sugar
- 3 Tbsp Lemon Zest

### Meringue

- 4 Egg Whites
- 5g Lemon Juice (1 tsp)
- 100g Granulated Sugar

### Tart Shell

1. In a mixer with the paddle attachment, mix the flour and salt.
2. Add in the egg yolk, then the butter - cube by cube. Mix until a rough mixture forms.
3. Add in the cold water tbsp by tbsp until a cohesive dough forms.
4. Wrap in cling wrap and refrigerate for at least 1 hour.
5. Roll into a circle the size of your pan. Transfer to a greased tart tin.
6. Blind bake (with pie weights on parchment paper in the hollow of the tart) at 190°C for 15 minutes.
7. Remove the weights and brush with egg wash. Bake for a further 5 mins. Let the tart shell cool.

### Lemon Curd

8. This step should be performed during the tart's 1 hour rest.
9. In a pot over low heat, combine the water, sugar, lemon juice and cornstarch.
10. Once it reaches a gelatinous texture, turn off the heat.
11. Add the lemon zest and butter.

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Spread the curd



Pipe the meringue

12. Add the egg yolks, whisking immediately. Cover and refrigerate.

## Meringue

13. In a mixer with the whisk attachment, whip the egg whites until white and frothy.
14. Add in the lemon juice and sugar.
15. Whip until stiff, glossy peaks form.

## Assembly

16. Fill the tart crust with the lemon curd. Spread evenly with a palette knife.
17. Using a piping bag with an open star tip, pipe the meringue onto the tart.
18. Bake at 220 degrees celsius for 3.5 mins or until golden brown.
19. Let the tart cool at room temperature for 10 mins before chilling in the refrigerator for at least 1 hour.