



LEMON MERINGUE PIE

(Capsicum Rosebank campus)

INGREDIENTS

- * 1 baked rich shortcrust pastry shell
- * 3 eggs, separated
- * 250g sweetened condensed milk
- * Grated rind and juice of 3 lemons
- * 5 Tbsp of caster sugar

METHOD

Pre-heat the oven to 180°C. Beat the egg yolks, lemon rind and lemon juice together until thick and creamy. Beat in the condensed milk and pour into the baked pastry shell. In a separate bowl, beat together the egg whites and the castor sugar until stiff peaks form. Spoon the mixture over the lemon filling and bake in the centre of the oven for 25 minutes. Remove and let the pie cool completely before serving.