

Lemon Meringue Tart

Ingredients (Between 2)

1 Tbsp Plain flour
1 Tbsp cornflour
¼ cup sugar
¼ cup lemon juice
½ cup water
1 egg yolk
1 ½ tsp margarine
½ grated lemon rind
1 sheet Shortcrust pastry

1 Tbsp rice (*for blind baking*)



Meringue

1 egg white
2 Tbsp sugar

Method

1. Line flan dish with shortcrust pastry. Place sheet of paper in flan and 1 Tbsp beans/rice over paper. Bake until just brown.
2. Blend cornflour, flour, sugar and water in a saucepan.
3. Cook, stirring all the time until it thickens.
4. Stir in the lemon juice
5. Add slightly beaten egg yolk, butter and lemon rind. Mix well.
6. Place in cooled pastry case
7. Beat egg white until stiff, add sugar gradually and beat till thick.
8. Pile on top of filling. Place in oven to brown.