

Lemon meringue tartlets



Ingredients:

- 500g pack shortcrust pastry
- zest and juice 4 lemons
- 100g unsalted butter
- 325g caster sugar
- 8 eggs, 4 separated
- few drops malt vinegar



Photo by Ralph Daily (wikimedia)

Method:

1. Heat oven to 180C/fan 160C/gas 4. Roll out pastry and use to line 8 small tart cases, leaving a little pastry overhanging. Prick the cases with a fork and bake blind for 20 mins (removing the paper and beans after 15 mins) until pale golden brown. Set aside to cool. When cool, use a serrated knife to trim the pastry.
2. Meanwhile, put the zest, juice, butter and 225g sugar into a large heavy-based pan. Heat gently until the sugar dissolves, then remove the pan from the heat.
3. Beat the whole eggs and yolks together, then stir into the pan. Stir over a low heat for 5-10 mins until thickened. Sieve into a bowl, then spoon into the cases.
4. Whisk the egg whites with 50g sugar in a grease-free bowl until stiff peaks form. Whisk in the vinegar, then gradually whisk in the remaining sugar.
5. Put a good dollop of meringue on top of each tart, then dip a palette knife in hot water and make little peaks on each.
6. Place on a baking sheet and bake for 15 mins or until just browned on top. Allow to cool, then serve.

Recipe from: <https://www.bbcgoodfood.com/recipes/little-lemon-meringue-pies>