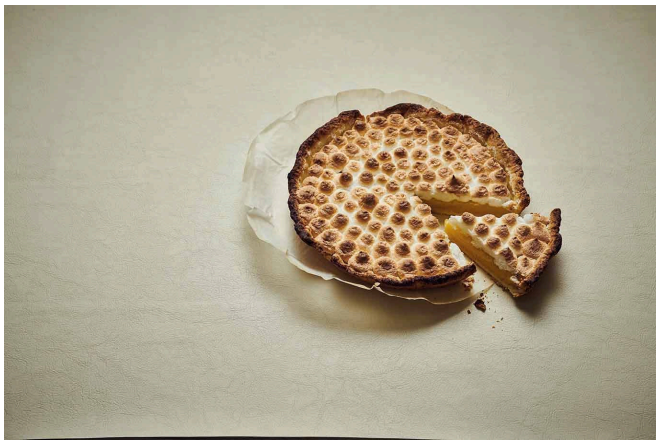
Lemon meringue pie

Recipe by V-ZUG Ltd.



Preparation	50 Mins
Resting time	30 Mins
Cooking time	40 Mins
Piece	8
Appliance	CombairSteamer V2000 from 2021

with a tangy lemon filling and fluffy meringue topping

Shortcrust pastry

200 g white flour

3 tbsp sugar

½ tsp salt

¼ tsp vanilla seeds

100 g butter, cold, cut into cubes

60 ml water

Flour for rolling out

Butter for greasing

Lemon curd

70 g butter

1½ unwaxed lemons, juice and grated zest

1 egg

2 egg yolks

150 g sugar

1 tbsp cornflour

Baking blind

300 g dried pulses

Meringue topping

2 egg whites

1 pinch of salt

70 g icing sugar

Shortcrust pastry

Mix the flour, sugar, salt and vanilla in a bowl, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Add the water and quickly work into a dough.

On a floured work surface, roll out the shortcrust pastry into a round about 5 mm thick. Grease the baking tray with butter and line with the pastry. Prick the pastry base with a fork.

Chill for 30 minutes.

Baking blind

Preheat the cooking space to 200 °C using the PizzaPlus mode.

Cover the pastry case with baking paper and weigh down with pulses.

Bake blind on a wire shelf in the middle shelf position for 30 minutes.

Remove the pulses and the baking paper. Allow the pastry case to cool in the baking tray.

Lemon curd

Melt the butter in a pan. Mix the other ingredients together and add to the butter in the pan. Bring to the boil over a medium heat, stirring constantly. Remove from the heat when the mixture thickens and becomes creamy, continue to stir briefly.

Meringue topping

Beat the egg whites and salt until stiff. Gradually add the sugar and continue beating until the mixture turns glossy. Spoon the meringue into a piping bag with a smooth nozzle.

Baking

Preheat the cooking space to 200 °C using the top/bottom heat mode.

Spread the lemon curd over the bottom of the pastry case. Pipe the meringue on top.

Bake the pie on a wire shelf in the middle shelf position for 10 minutes.

Allow the lemon meringue pie to cool down.

Cooking steps

(Pre-)heat cooking space to 200 °C with PizzaPlus

Preheating finished. Put the food in.

PizzaPlus 200 °C for 30 Mins

Remove the food from the cooking space. Prepare.

(Pre-)heat cooking space to 200 °C with Top/bottom heat

Preheating finished. Put the food in.

Top/bottom heat 200 °C for 10 Mins

Accessories

ø 26 cm round baking tray

Wire shelf

Additional information

Created on	26.01.2022