



# Lemon meringue pie

Recipe by V-ZUG Ltd.



|                 |                                   |
|-----------------|-----------------------------------|
| Preparation     | 50 Mins                           |
| Resting<br>time | 30 Mins                           |
| Cooking<br>time | 40 Mins                           |
| Piece           | 8                                 |
| Appliance       | CombairSteamer V2000 from<br>2021 |

with a tangy lemon filling and fluffy meringue topping

## Shortcrust pastry

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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

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70 g butter

1½ unwaxed lemons, juice and grated zest

1 egg

2 egg yolks

150 g sugar

1 tbsp cornflour

## Baking blind

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300 g dried pulses





## Meringue topping

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2 egg whites  
1 pinch of salt  
70 g icing sugar

## Shortcrust pastry

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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

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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

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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

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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

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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

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**(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

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ø 26 cm round baking tray

Wire shelf

## Additional information

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