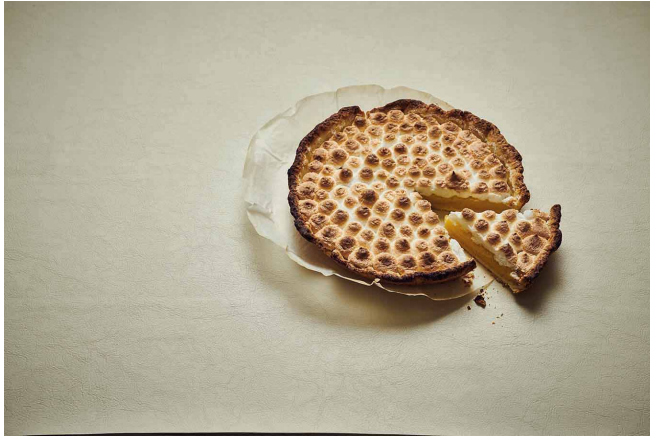




Lemon meringue pie

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Piece	8

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

Additional information

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