



# 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

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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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Created on

26.01.2022

