

PREP: 60 min
COOK: 1 hour 15 min
SERVES: 6-8

Meringue Topped Lemon Tart

The little meringues dotting the top of this vanilla and lemon tart look like they escaped from Toy Town! The good news is, they're incredibly simple to make.

Ingredients

Pastry

1 1/3 cup (200g) plain flour

100g butter

1/3 cup (50g) icing sugar

50-60ml chilled water

Lemon Curd

3 large eggs

½ cup (110g) caster sugar

1/3 cup (80ml) lemon juice (approx juice of 2 lemons)

2 tbsp grated lemon zest

125g butter, chopped

Method - Pastry

STEP 1

In a food processor, process the butter, flour and icing sugar until it forms a sand/breadcrumb-like consistency. Add the water, a little at a time, until the dough comes together. Form the dough into a ball and then flatten to a disc, wrap in plastic wrap and refrigerate for at least one hour.

STEP 2

Pre-heat the oven to 180C fan-forced and grease a fluted, rectangular tart tin. Take the dough out of the fridge, and place on a floured bench. Flour the top of the dough and roll it out to a rectangle about 5mm thick and big enough to cover the tart tin. Gently lift the pastry over the tin and press into it. Trim the excess and fill in any holes or gaps by pressing in the trimmings.

STEP 3

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Ingredients

1 tsp Queen Organic Vanilla Bean Paste

Meringues

2 large egg whites

½ cup (75g) icing sugar

½ tsp cream of tartar

Queen Red Food Colour

Method - Pastry

Use a fork to prick all over the bottom of the pastry. Line it with baking paper and fill with pie weights (dried beans or rice works well too). Bake for 15 minutes. Remove from the oven and remove the weights and paper then return to the oven for 15 minutes or until golden. Set aside in the tin on a wire rack to cool.

Method - Curd

STEP 1

In a large saucepan, whisk the eggs and sugar together until smooth then whisk in the lemon juice. Place the saucepan over medium heat until it thickens. Remove from the heat and whisk in the zest, butter and vanilla until smooth. Pour into the tart shell and set aside to cool.

Method - Meringue

STEP 1

Pre-heat the oven to 130C fan-forced and line two baking sheets with baking paper. Place the egg whites in the bowl of an electric mixer fitted with the whisk and beat until soft peaks form. Combine the caster sugar and cream of tartar. With the mixer running, add the sugar mixture a little at a time making sure it is well mixed in before adding more. To check if it is all incorporated, rub some between your fingers. If it is still grainy, whisk for a little longer.

STEP 2

Place a piping bag fitted with a star tip. Use a skewer to paint some red colour down the sides of the piping bag. Spoon the meringue mixture into the piping bag. Gently squeeze the bag until the meringue starts coming out the tip. Pipe meringue onto the trays, leaving a centimetre between each one. Bake for 45 minutes. Turn the oven off and open it slightly and leave the meringues in the oven to cool for at least 3 hours.

STEP 3

When the lemon curd and meringues are cooled, assemble the lemon meringue tart. If you're not serving it straight away, chill the lemon curd tart and store the meringues separately in an airtight container.

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