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PREP: 30 min + chilling
COOK: 60 min + chilling
SERVES: 12

Passion Fruit Meringue Pie

Summer Christmas' call for summer desserts, and this passion fruit pie just screams sunshine. Filled to the brim with tart lemon & passion fruit custard and topped with a sweet, torched meringue, it's the perfect way to finish off a festive feast.

Ingredients

Pastry

1 ½ cups (225g) plain flour
1 ½ cups (150g) almond meal
190g unsalted butter, chilled
1/2 cup (75g) icing sugar
½ tsp salt
2 large egg yolks
1 tsp Queen Vanilla Bean Paste

Filling

2 cups (500ml) cream
4 large eggs

Method - Pastry

STEP 1

Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolk and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

STEP 2

Grease a 24cm fluted tart tin 4cm deep, and stand on tray. Preheat oven to 190°C (fan forced).

STEP 3

Roll pastry out to 5mm thick, place into tart tin, patching any tears with more pastry. Line the base and sides of the uncooked pastry case with non-stick baking paper. Fill with rice, dried beans, or metal/ceramic baking weights. Bake for 10 minutes.

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Ingredients

6 large egg yolks

2/3 cup (150g) caster sugar

1/3 cup (80ml) lemon juice

½ cup (125ml) passionfruit pulp, about 8 small or 5 large passionfruit

2 tbsp caster sugar, optional

Meringue

1 cup (220g) sugar

1/2 cup (125ml) water

4 large egg whites, at room temperature.

Method - Pastry

STEP 4

Remove pastry from oven and remove paper and weights. Return to oven for 5 minutes before removing and setting aside to cool.

Method - Filling

STEP 1

Reduce oven to 150°C (fan forced). Whisk together eggs, egg yolks and sugar. Add cream, Vanilla Extract, lemon juice and passionfruit whisking to combine.

STEP 2

Pour mixture into tart case, then bake for 50 minutes or until custard looks set but still has a slight wobble in the middle. Leave to cool completely on wire rack, then chill for 6 hours.

STEP 3

(optional) Sprinkle over caster sugar then using a blow torch, or placed under a hot grill brûlée the sugar.

Method - Meringue

STEP 1

Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

STEP 2

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

STEP 3

Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Continue to beat meringue until bowl is no longer hot to the touch.

STEP 4

Top pie with meringue, and brown using a blow torch or put under a hot grill. Finish with a drizzle of passionfruit. Serve Immediately.

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