



Lemon pie

40'

Hands on

2 hours'

Hands off

60'

Cook Time

6-8

Portion(s)

3

Difficulty



Method

For the crust

- In a [bowl](#) add the flour, icing sugar, zest of 1 lemon, salt, and the ice-cold butter cut into cubes.
- Crumble the mixture with your hands and break down the butter until the flour becomes yellow like wet sand. Ideally, you have to wear [gloves](#) in order for the butter to not melt.
- Add the egg, the ice-cold water, and mix until your mixture thickens and you get an elastic dough.
- Wrap the dough with plastic wrap and refrigerate for 1 hour to rest.
- Remove and allow 10 minutes for the dough to start softening.
- Spread parchment paper onto your working surface and dust with a little flour.
- With a rolling pin, roll out the frozen dough and place it onto the parchment paper.
- Dust it with flour, cover it with parchment paper and roll it out well with the rolling pin.
- If the parchment paper creases, add more flour and keep rolling out with the rolling pin.
- Remove the parchment paper, wrap the dough onto the rolling pin, and transfer into a buttered and floured [springform pan of 27 cm](#) diameter.
- Press the dough well with your hands, so that it sticks to the sides.
- Cut the dough all around so that it has a 2 cm height. You can make cookies with the remaining dough.
- With a fork, prick the dough's base on several spots.
- Spread plastic wrap and add legumes as pie weights, so that your tart won't rise.
- Fold the plastic wrap's edges inwards and bake in a preheated oven at 160° C (320° F) set to fan, for 30 minutes.
- Remove from the oven, take out the pie weights, and put it again in the oven, for 20 minutes, so that it is well baked. You cannot cook the legumes that you used as pie weights. You can only use them again as pie weights for your tarts.
- Remove from the oven, [spread](#) the whole surface of the tart with

Ingredients

For the crust

- 300 g all-purpose flour
- 100 g icing sugar
- zest of 1 lemon
- pinch of salt
- 180 g butter, ice-cold
- 1 egg
- 1 tablespoon ice-cold water
- 1 egg yolk, diluted in 1 tablespoon water

For the lemon curd

- 3 medium eggs
- 150 g granulated sugar
- 100 g lemon juice
- 1 teaspoon vanilla extract
- zest from 2 lemons
- 150 g butter, ice-cold

For the meringue

- 150 g granulated sugar
- 150 g egg whites
- 1 teaspoon vanilla extract
- pinch of salt

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|--------------------------|------------------------------|----------------------------|
| 695 Calories (kcal) | 38.0 Total Fat (g) | 22.0 Saturated Fat (g) | 78.0 Total Carbs (g) |
| 35% | 54% | 110 % | 30% |
| 50.0 Sugars (g) | 10.0 Protein (g) | 1.5 Fibre (g) | 0.34 Sodium (g) |
| 56% | 20% | 6% | 6% |

egg wash (an egg yolk diluted in 1 tablespoon water) and bake for 5 more minutes, until golden.

- Remove from the oven and allow 10-20 minutes for your crust to cool.

For the lemon curd

- In a **pot** add the eggs, sugar, lemon juice, vanilla extract, lemon zest, and transfer over low heat.
- Constantly mix with a **hand whisk** for 3-4 minutes, until the cream thickens. Transfer into a dosing container, add the butter cut into cubes, and beat with an **immersion blender** until the butter is dissolved.
- Spread it over the tart crust and refrigerate for 1 hour to cool.

For the meringue

- In a bowl add the sugar, egg whites, vanilla extract, salt, and transfer it over a pot with simmering water, creating a **bain-marie**.
- Constantly mix with a hand whisk for 5-6 minutes, until the mixture turns white and thick. If you have a thermometer, it should reach 70-75° C (160-170° F).
- Transfer into a mixer's bowl, carefully so to not get any water into the bowl, and beat with the whisk attachment for 3-4 minutes until the meringue thickens.
- Remove the tart from the refrigerator and spread the meringue with a spoon.
- Brown the meringue with a **blowtorch** or grill the tart until the meringue turns golden brown, and serve.