

THE CULINARY

Playground



Lemon Meringue Pie

4 mini pies / 1 - 9" pie / 8 servings

1 & 1/4 c all purpose flour

1/2 t salt

1 & 1/2 t sugar

1 stick COLD, unsalted butter cut into pea sized pieces

3-5 T ice cold water

5 large egg yolks (save the whites)

1 & 1/3 c water

1 c granulated sugar

1/4 t salt

1/3 c cornstarch

Juice of 1 large lemon (1/2c)

Zest of large lemon

2 T unsalted butter, room temp.

5 large egg whites (no signs of yolk in whites)

1/2 t cream of tartar

1/2 c granulated sugar

1/8 t salt

To make the pie crust, using a food processor (can also use a pastry blender), add the flour, salt and sugar. Pulse with machine or blend with fork. Cut the butter into small bits. Add half the butter and pulse about 6 times/blend well. Add the other half of the butter and pulse/blend again until mixture resembles coarse crumbs. Slowly add the ice cold water (no ice) a tablespoon at a time and until the mixture holds together when you squeeze a handful. Knead gently for 1 minute then shape into 4

round circles, approximately 1' thick. Wrap tightly in plastic wrap and refrigerate.

Preheat oven to 375 degrees and move the rack to the lowest position in oven.

To make the lemon curd: separate eggs ~ yolks into a small mixing bowl. Whites into a larger mixing bowl. Set whites aside for now. In a saucepan, add sugar, water, salt, corn starch, lemon zest and lemon juice. Cook over medium heat, whisking, until mixture starts to boil and gets thicker.

Once the mixture is thick, turn off heat. Temper eggs then add tempered eggs back into mixture and return to medium heat. Let mixture come to low boil (large bubbles) and turn burner off and add butter and whisk until butter melts into curd. Set aside.

Remove pie crusts from refrigerator and roll out to fit baking pans. Leave a ½ - 1' overlap of the dough since the crust will shrink. Par bake (blind bake) the pie crust until very pale color starts to appear (approximately 15 minutes).

To make meringue, add cream of tartar to the egg whites and beat, with hand mixer, for 1 minute. Increase hand mixer to high and beat 5 minutes. Add the sugar and salt and continue to beat on high speed until stiff, glossy peaks form.

Remove the par baked crust from the oven and turn the oven temp down to 350 degrees.

Remove pie crusts from the oven and fill with warm lemon curd. Top with meringue, making sure the meringue is spread all the way to the edges of the crust. Using the back of a large spoon, make "waves" in the meringue with a swift movement of the wrist.

Bake the pie for 25-30 minutes. If the meringue is starting to get too brown, cover with a tented piece of tin foil. Remove pie and let cool 1 hour then refrigerate for 4 hours or overnight before serving.

Lemon meringue is best eaten within a day of being made.