



Lemon meringue cake with lemoncurd

Always wanted to make a meringue cake? Then this is your chance! After making this lemon meringue pie with lemon curd recipe, you'll be licking your fingers!

Boodschappenlijstje



Patisse Silver-Top Quiche Form
Perforated Loose Bottom Ø24cm

P03572
€13.59



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Plastic Rolling Pin 22,5 cm

PP86
€5.85

Ingredients

- 225 grams of flour
- 160 grams cold unsalted butter in cubes
- 85 + 100 grams white caster sugar
- ½ egg (beaten)
- Pinch of salt
- 3 egg whites
- Jar of lemon curd

Supplies

- Blind baked beans (or rice, dry brown beans)
- Baking paper
- Quiche pan with loose 20-22 cm bottom
- Rolling stick
- Flour for rolling out
- Plastic cling film

Step 1: Prepare the dough

Preheat the oven to 200 degrees (hot air oven 180 degrees). Put the 225 grams of flour, 160 grams of cold butter cubes, 85 grams of white caster sugar, ½ beaten egg and a pinch of salt in a mixing bowl with a flat hook and mix on low until a coarse grain. Remove this from the mixing bowl and quickly knead by hand for a few moments to form a smooth dough. Wrap the dough in plastic cling film and let it rest in the refrigerator for at least an hour.

Step 2: Baking the bottom

Quickly knead the dough out of the fridge and roll it out on a floured work surface into a 3-4 mm thick slice. Line the mold with this and trim the excess dough away from the edges. Place a crumpled sheet of baking paper in this and place the blind baking beans inside. Bake the bottom blind for about 20 minutes. After this, remove the baking paper with the blind baking beans and bake the bottom for another 10 minutes until nicely browned and cooked.

Let the bottom cool completely.

Step 3: Prepare the lemon meringue

Beat the egg whites until stiff and, while mixing little by little, add the 100 grams of white caster sugar. The egg white foam should be glossy and sticky. Make sure the bowl and whisk are grease-free, otherwise the egg whites will not stiffen.

Spread the entire contents of the jar of lemon curd over the cake base and cover with the egg white foam.

Step 4: Baking the cake

Place the cake in a 180 degree oven and leave in it until the foam starts to turn a nice light brown color (usually about 4-5 minutes). Of course, you can also use a creme brulee burner for this if you have one.