

A Recipe for Lemon Meringue Pie using Poplars Farm Free Range Eggs

Preparation time 40 minutes
Cooking time Up to 45 minutes

Serves 6

Ingredients

- 3 medium Poplars Farm free Range Eggs, separated
- 225 g ready-made Shortcrust pastry, rolled out
- 3 tbsp Cornflour
- 150 ml water
- Grated zest and juice of 3 lemons
- 170g caster sugar

To Prepare

- Preheat the oven to 180°C/Gas 4
- Line a 9 inch fluted pie dish with the rolled-out pastry. Bake blind for 10 minutes
- Remove from the oven and leave to one side
- In a saucepan, mix the cornflower with the water, add in the lemon juice and zest and bring slowly to the boil, stirring until the mixture thickens, then add in 50g of sugar
- Take off the heat and leave the mixture to cool for 10 minutes
- Beat in the egg yolks, mixing well
- Gently pour the saucepan's contents into the pastry case and leave to cool slightly
- In a mixing bowl, whisk the egg whites with an electric whisk until you have stiff peaks. Whisk in the caster sugar, a little at a time at high speed
- Put the whisked egg white on top of the lemon filling - piping with a piping bag is preferable. Sprinkle with a little caster sugar and bake for 30 - 35 minutes or until the meringue is lightly browned and crisp on the outside, soft underneath. **Note** that for fan assisted ovens the timings may change according to your own judgement
- Serve immediately with thick custard or leave to cool and serve with cream or ice cream!