# Lemon Meringue Tart

*A crisp sweet shell, a sharp lemon filling and a soft meringue with golden tips. Let the tart cool so the layers slice cleanly.*

**ONE 20 CM TART · SERVES 6 / 20 CM FLUTED TART TIN**

Prep 30 min · Bake 35–45 min · Chill 2 hr



## Ingredients

220 g chilled sweet shortcrust pastry

200 ml water and 80 g caster sugar for the filling

30 g cornflour

Finely grated zest of 1 lemon and 60 ml strained lemon juice

20 g unsalted butter

2 large eggs, separated

110 g caster sugar for the meringue

## At the bench

**1. Blind-bake the shell**
Line the tin with pastry. Chill, then bake with weights until the sides set and the base is golden.

**2. Cook the lemon filling**
Thicken the syrup with cornflour. Whisk in the lemon, butter and tempered yolks. Spoon into the shell while hot.

**3. Top and bake**
Whisk the whites and sugar to glossy peaks. Spread over the hot filling and bake until the tips colour. Cool and chill.

**KOOK'S SECRET**

Pinch a little meringue between your fingertips. If you can feel sugar grains, give it another minute on the whisk before you top the tart.

# Lemon Meringue Tart

*The full method*

01 **Bake the shell**

Roll the pastry 3 mm thick, line a 20 cm tart tin and trim. Chill for 20 minutes. Heat the oven to 180°C conventional (160°C fan). Line the shell with paper and baking weights. Bake for 15 minutes, then remove paper and weights and bake for 5–8 minutes until lightly golden.

02 **Thicken the filling**

Stir the cornflour smooth with 50 ml of the cold water. Bring the other 150 ml and 80 g sugar to the boil. Whisk in the slurry and stir for 1 minute as it bubbles. Take off the heat and stir in the lemon zest, juice and butter.

03 **Add the yolks**

Whisk a few spoonfuls of hot filling into the yolks. Whisk them back into the pan. Return to gentle heat, stirring, until the first slow bubbles break. Take off the heat and cover while you whisk the whites.

04 **Whisk and top**

In a clean bowl beat the whites to soft peaks. Beat in 110 g sugar a spoonful at a time until glossy with firm peaks. Bring the filling back to a bubble, stirring, then spread it in the shell. Spoon on the meringue and take it right out to the pastry edge. Lift a few peaks with the back of a spoon.

05 **Brown and cool**

Bake for 15–20 minutes until the peaks are golden and the meringue reaches 72°C in the centre. Cool on a rack, then refrigerate within 2 hours. Chill for at least 2 hours to firm before slicing.

**FROM MARK'S KITCHEN**

Use a clean knife dipped in hot water to cut each wedge. Wipe the blade between slices so the next white peak stays white.