

Lemon meringue pie

For the dough:

200 gr flour
25 gr ground almonds
120 g very soft butter
1 egg
80 gr sugar
1 vanilla pod

For the lemon cream

Juice and zest of 2 lemons
2 eggs
3 egg yolks
80 gr caster sugar
70 g butter, cubed

Process:

- 1 - Pour the sugar, whole eggs and yolks, juice and zest of lemon in a saucepan.
Mix well and bring to a boil over low heat, stirring constantly until thickened.
- 2 - In the first boiling, add the butter all at once and stir well.
Reserve the cream.
- 3 - Preheat the oven thermostat 5-6 / 170 ° C.
- 4 - On a floured surface, roll out the dough on 4 mm thick, by turning a quarter turn after each pass of the rolling pin to the thickness is regular.
- 5 - Place dough in a lightly buttered pan.
Straighten the edges with the back of a knife blade.
Cut the dough in several places and bake on a rack 25 mm or until browned.
Remove from oven and let cool 10 minutes.
- 6 - When the pastry has cooled, spread the cream over lemon, smooth it with a spatula to unite.
- 7 - Fit the oven temperature to 220 ° C.

Process:

- 1 - In a large bowl, work the butter, collect the seeds from the vanilla bean split in half, and add sugar, egg, almond powder and a pinch of salt.
- 2 - Mix with a spatula to mix well, then add the flour all at once.
Mix everything with the spatula first and then after with your hands.
Put the dough in the fridge for 15 minutes.



For the Italian meringue

5 egg whites
60 gr of water
170 gr caster sugar
1 lime
1 tbsp brown sugar
1 tsp icing sugar
1 sugar thermometer

Process:

- 1 - Cook until boiling 140 grams of sugar with water.
On the sugar thermometer shows 110 ° C, starting the first stage of the meringue: then drummer up the egg whites with the remaining 30 g sugar.
- 2 - When the thermometer is up 117-118 ° C, the syrup is ready.
Pour it while continuing to beat the egg whites and run the robot 5 minutes or until whites are very firm and satins.
Add the grated zest of lime.
The meringue is ready.
- 3 - Collect the cream generously with lemon meringue.
Sprinkle with brown sugar and sugar.
Bake 3-4 minutes to brown the meringue (without cooking it too long because it will fall).
Remove from pans and cool on rack before serving