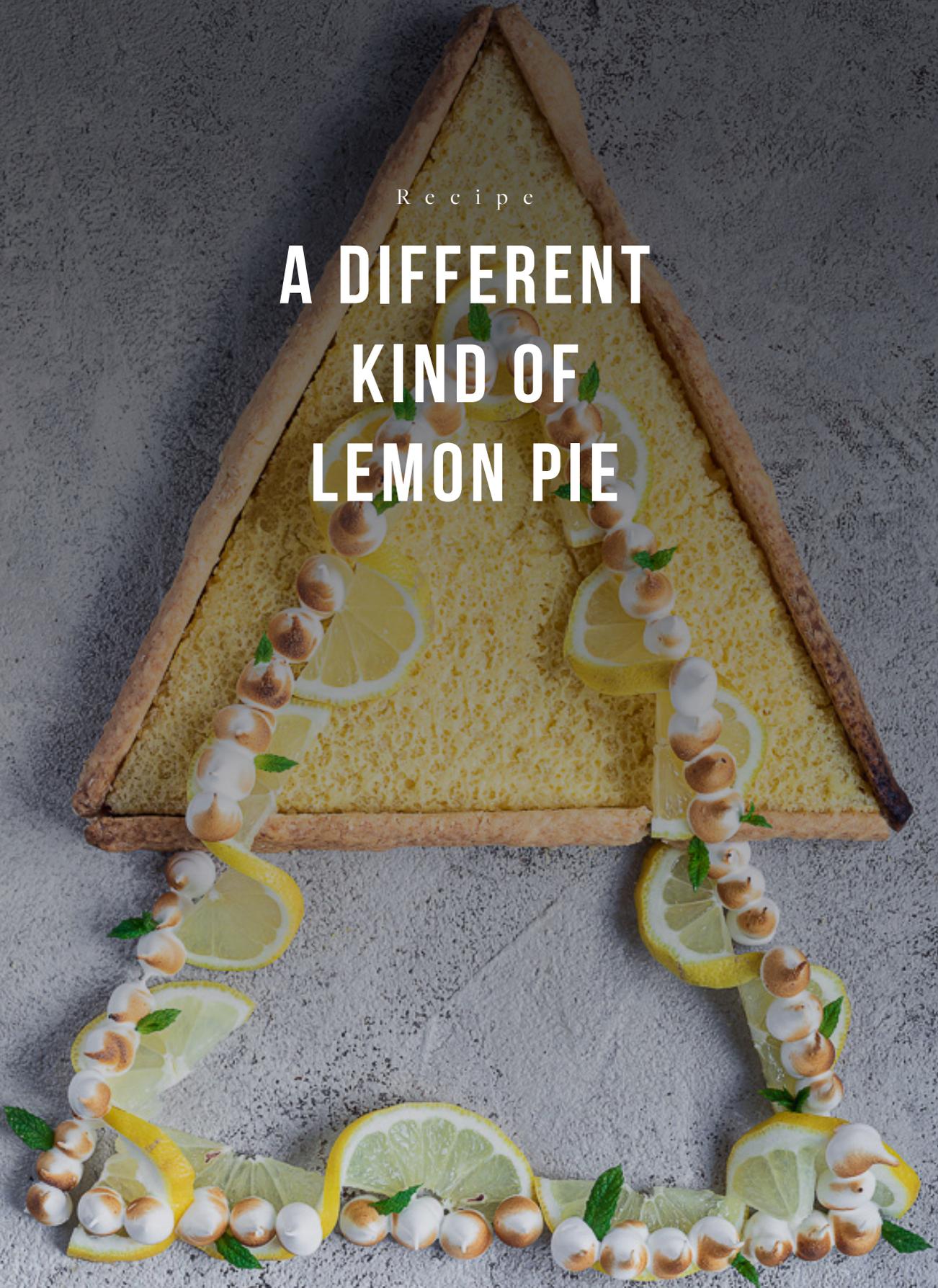


Recipe

A DIFFERENT KIND OF LEMON PIE



LEMON PIE

Recipe: **LENKA SELINGER**



CATEGORY
Dessert



ISSUE
sisterMAG52

INGREDIENTS

FOR THE BASE

300g spelt flour
150g raw cane sugar
200g butter
¼ TSP salt

FOR THE FILLING

5-6 eggs
150g raw cane sugar
115g spelt flour (or 60g cornflour
for a gluten-free option)
250ml lemon juice
(about 3-4 lemons)
Zest of 3 organic lemons
1 TBSP fresh ginger, finely ground
1 TSP turmeric

FOR THE MERINGUE

2 egg whites
100g raw cane sugar
½ TSP vanilla extract (optional)

- STEP 1** For the base: Grease a 28cm tin with butter and pre-heat the oven to 225°C.
- STEP 2** Add flour, sugar and salt to a bowl.
- STEP 3** Cut the cold butter into 1cm cubes and add it.
- STEP 4** Mix the butter into the flour using your fingers. Work quickly and knead as little as possible so the base will be nice and crisp.
- STEP 5** Form a ball, transfer into the greased tin and press down with your fingers.
- STEP 6** Bake for 25-30min or until golden brown.
- STEP 7** For the filling: While the dough is baking, prepare the filling: Add eggs and sugar into a big bowl and beat with an electric mixer for 4-5min.
- STEP 8** Peel the ginger, grate it finely and add to the eggs.
- STEP 9** Add turmeric. Add flour or cornflour and stir until there are no lumps left.
- STEP 10** Zest the lemons and juice them. Add both to the bowl and carefully mix on the lowest setting to avoid splatters.
- STEP 11** Slowly add the very liquid filling to your finished base.
- STEP 12** Bake for another 20-25min at 180°C.
- STEP 13** Carefully shake the tin to check if the filling has hardened.
- STEP 14** Let cool to room temperature and then refrigerate for another 2 hours.

- STEP 1** Meringue (optional): For an extra creamy and resistant meringue, heat the egg whites and sugar in a bain-marie to 73°C (this step can be skipped).
- STEP 2** Beat at the highest setting of your mixer until the eggs are shiny and peaks stay upright (6-10 min).
- STEP 3** Add vanilla extract and beat for another minute.
- STEP 4** Add meringue to a (reusable) piping bag or a freezer bag with the corner snipped off to decorate the cake as you wish.
- STEP 5** You can carefully toast the meringue using a kitchen torch.