

Lemon Meringue Pie



Serves: 24

Profitability:

Steps:

Pre-heat oven to 170°C. Mix McDougalls Shortcrust Pastry Mix with 170ml water to make a dough. Rest for 10 minutes then roll out

Divide pastry into four, roll and line four 18cm/7" pie tins. Bake blind for 20 minutes or until cooked

Blend Bird's Lemon Filling Mix with 1.15l cold water. Bring to the boil, stirring continuously, and simmer for 1 minute

Pour into baked pastry cases and allow to cool

Add 160ml water to the Bird's Meringue Mix and whisk on a low speed for 1 minute

Increase to a high speed and whisk until mixture forms soft peaks. Add the 220g caster sugar and blend on a low speed for 1 minute

Divide the meringue between the 4 pastry cases to cover the lemon filling. Create a peak finish

Cook for 40 minutes at 160°C

Ingredients:

500g McDougalls Shortcrust Pastry Mix

100g caster sugar

170ml water

1 packet Bird's Lemon Filling Mix

1.15l water

1 packet Bird's Meringue Mix

160ml water

220g caster sugar

Author: Louise Wagstaffe, culinary advisor for Premier Foods