

Recipe for Lemon Meringue Tart

INGREDIENTS

SERVES	4	1C Lemon Curd
PREP TIME	15	We recommend Barkers
TOTAL TIME	15	2 Egg Whites (Room temp)
OVEN TEMP		1/2C Caster Sugar

DIRECTIONS

Spoon the lemon curd into the tart shells, then chill.

Place egg whites and sugar into a heatproof bowl

Place bowl over barely simmering water

Cook, whisking frequently, until sugar has dissolved

Remove from the heat, and beat with a beater until thick & glossy

Place meringue in a piping bag, pipe onto the chilled tarts

Brown edges of meringue with a blow torch or
place under a grill for 5 minutes, be careful not to burn