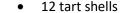
## **Lemon Meringue Tarts**

## **Ingredients:**

- Filling:
  - o 300 ml sugar
  - o 45 ml cornstarch
  - o Pinch salt
  - o 375 ml water
  - 112 ml egg yolk (about 3-4 large eggs)
  - o 125 ml lemon juice
  - o lemon zest
  - o 30 ml butter

## Meringue:

- ½ cup egg whites (about 4 large eggs)
- o ½ cup sugar





- 1. Shells:
  - a. Blind bake, without filling, as per instructions on box.
- 2. Filling:
  - a. Combine 300 ml sugar, cornstarch, salt and water in a heavy saucepan. Cook over medium-high heat, stirring constantly, until the mixture becomes thick and almost clear.
  - b. Remove from the heat and slowly whisk in the egg yolks. Stir until completely blended. Return to heat and cook, stirring constantly, until thick and smooth.
  - c. Stir in lemon juice and zest. When the liquid is completely incorporated, remove the filling from the heat. Add the butter and stir until melted.
  - d. Set the filling aside to cool briefly. Fill the pie shells.

## 3. Meringue:

- a. Add egg whites to a standmixer fitted with a whisk attachment. Whisk egg whites until stiff peaks form. Slowly add the sugar, while machine is on, 15 ml at a time. The meringue should look stiff and glossy.
- b. Pipe meringue over filling as desired.
- c. Bake at 400 F until the meringue is golden brown, about 5-8 minutes.

