

Lemon Meringue Tarts

Ingredients:

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

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

- 12 tart shells



Instructions:

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.