

# James Martin's Lemon Meringue Pie



*Mrs Darlington's*

SIGNATURE RECIPE SERIES

James Martin recently declared himself a big fan of our Legendary Lemon Curd and made these delicious desserts on his Saturday Morning TV show.

*Mrs Darlington*

**Servings:** 12 individual pies

**Preparation Time:** 30 minutes

You will need 8cm (3.5inch) mini tart tins.

### Ingredients:

#### For the pastry

100g / 4oz cold butter, cubed

200g / 7oz plain flour

2 tbsp caster sugar

1 large egg, beaten

#### For the meringue & filling

3 egg whites

150g / 5oz caster sugar

1 jar of Mrs Darlington's Legendary Lemon Curd, chilled



### Instructions:

- ◆ Preheat oven to 190°C / 170°C Fan / Gas 5.
- ◆ Place the flour into a bowl, add the butter then rub between your fingers until the mixture looks like coarse breadcrumbs. Stir in the caster sugar.
- ◆ Add the egg and mix it until it forms a dough. Bring it together into a ball. Wrap in cling film and refrigerate for 30 minutes.
- ◆ Grease the tins with a little butter and roll out the pastry to approx. ½ cm onto a lightly floured surface. Line the tins with the pastry, pushing down carefully. Gently prick the base of the tins with a fork, cover with baking paper and ceramic baking beans and "blind bake" for approx. 18-20 mins until golden brown.
- ◆ Once cooled, add a generous amount of Mrs Darlington's Lemon Curd to each pastry case.
- ◆ To make the hot meringue, place the sugar onto a lined baking tray then put into the oven, still at the same temperature, for approx. 5 mins. Don't allow the sugar to brown or start to melt. Whilst the sugar is in the oven, whisk the egg whites until stiff. Then add the hot sugar to the egg whites and whisk again for a couple of minutes.
- ◆ Place the meringue mixture into a piping bag and pipe over the tarts. Use a kitchen blow torch or place under a hot grill to add colour.
- ◆ Keep the finished tarts refrigerated.

Darlington & Daughters, Lancaster Fields, Crewe, Cheshire, UK,  
CW1 6FF Telephone: 01270 250710 [www.mrsdarlingtons.com](http://www.mrsdarlingtons.com)

📍 [mrsdarlingtons](https://www.facebook.com/mrsdarlingtons) 📧 [@mrsdarlingtons](mailto:@mrsdarlingtons)