

Lemon Meringue Pie with Swiss Meringue

Serves 8

1 – 23-cm prebaked pie crust

Lemon Filling:

- 4 large egg yolks, at room temperature
- 200 g granulated sugar
- ¼ tsp salt
- 50 g cornstarch
- 360 ml hot water
- 25 g butter, at room temperature
- 120 ml freshly squeezed lemon juice
- 4 g freshly grated lemon zest

*Swiss Meringue:

- 4 large egg whites, at room temperature
- 100 g granulated sugar
- ½ tsp cream of tartar
- ½ tsp vanilla extract



Lemon Filling

1. Place the **egg yolks** in a medium sized heatproof bowl and set aside.
2. In a heavy bottomed saucepan whisk the **sugar** with the **salt** and **cornstarch**. Gradually pour in the **boiling water**, whisking constantly.
3. Place the saucepan over **medium heat** and, whisking or stirring constantly, bring just to a low boil. Lower the heat a bit and continue to cook the mixture for a minute or two or until thick and translucent.
4. Remove from heat and whisk a little of the hot mixture into the **egg yolks** (*to temper the yolks*). Then whisk the egg yolks back into the hot mixture.
5. Return the saucepan to the heat and cook, on **medium low heat**, stirring constantly, until the mixture just reaches a low boil. Lower the heat and cook for a few minutes (until you see large breaking bubbles) to cook the egg yolks.
6. Remove from heat and whisk, or stir, in the **butter**, **lemon zest**, and **lemon juice**. If there are any lumps in your filling, strain.
7. Immediately cover with plastic wrap (to prevent a skin from forming) while you make the meringue.

Swiss Meringue:

1. In a heatproof bowl (use stand mixer bowl) whisk the **egg whites** with the **sugar** and **cream of tartar**. Place over a saucepan of simmering water and, whisking or stirring constantly, heat the egg whites until the sugar has fully dissolved and the whites are pasteurized and the mixture is hot (at least **71°C**). This will ensure a stable meringue.
2. Remove from heat beat the **whites** with whisk attachment at high speed until stiff peaks form. Beat in the **vanilla** extract.
3. Finally, pour the warm **lemon filling** into the prebaked pie crust and smooth the top with an offset spatula.
4. Using two spoons, place large spoonfuls of the meringue on top of the filling. Start at the outside edge of your pie making sure the meringue touches the crust. Gently press down on the meringue to remove any air bubbles. If desired, make swirls in the meringue with the back of your spoon.

5. Use a hand-held propane torch until the meringue has browned. Watch carefully as it can burn very quickly. Move it consistently across the meringue to avoid uneven browning. You could also place the assembled pie under a broiler for about 1-2 minutes for more even browning, keeping a close watch to prevent burning.
6. Let the pie **rest at room temperature for an hour to two** so the filling has time to set. Serve or place it, uncovered, in the refrigerator until serving time if you prefer a chilled pie.

Best the day it's made. Leftovers can be covered loosely with a piece of foil and stored for a day or two.

[*Click here for more information on making meringue.](#)

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