

Lemon Meringue Pie

Ingredients:

| | kg |
|------------------|---------------|
| Short Pastry | 1.500 approx. |
| Braun Bon Citron | 2.500 |

Meringue

| | |
|--------------|-------|
| Water | 0.750 |
| Braun Ovasil | 0.090 |
| Sugar | 0.900 |
| Sugar | 0.450 |

Method:

- Rollout the short pastry to 3mm and place in a greased 16cm cake mould
- Fill with the Bon citron, level off and bake at approx 200°C for approx 25 minutes.
- Allow the cake to cool down
- For the meringue - mix water and Ovasil and whip up
- Add 900g of sugar step by step
- Then stir in the remaining 450g sugar at the end of whipping time
- Spread the meringue onto the cake and brown with a torch.

Yield:

- 5 Pies