

Meringue Pie

with Wild Blueberries & Lemon

Serves 6

Biscuit pastry

300g plain flour
180g unsalted butter, or
margarine, cold – diced
75g caster sugar
1 egg, medium

Base filling

700g lemon curd – firm variety
3 egg whites
150g caster sugar
100g frozen Wild Blueberries



Preparation

Preheat oven to 180°C. Lightly grease a 23cm flan tin and set aside. To make the biscuit pastry, measure the flour, cold butter and sugar into a food processor - blitz until mixture resembles fresh breadcrumbs. Add the egg and pulse to form coherent dough. Roll pastry out onto a floured surface and line the flan tin. Line the inside of the pastry with a circle of tissue paper, crumpled. Fill with baking beans or rice grains and part bake in preheated oven for 25 minutes. Lift out paper and beans and allow to cool. Spread lemon curd into part baked flan case and allow to cool completely. Whisk the egg whites in a machine mixer until full volume. Add the sugar and continue whisking until firm. Quickly fold in the frozen Wild Blueberries, turn out onto the filled flan case and bake in preheated oven for 10 minutes until golden brown. Allow to cool completely before cutting.

