



Food For Thought Recipe and Allergen Card

Lemon Meringue Pie

100 Portions

Ingredient	Hannah Product Code	Quantity
Pastry (see FFT Shortcrust pastry)		
Lemon Curd	D009810	6kg (2 tubs)
Egg Whites	C000350	12 (room temperature)
Cornflour	D002188	4tsp
Caster sugar	D001146	750g

RECIPE METHOD – ALLERGENS

1. Make the pastry (see FFT shortcrust pastry).
2. Line four deep baking trays with parchment paper. Roll out the pastry and blind bake for 15 minutes on 180C leaving a slight lip over the baking tray.
3. Once the pastry has cooled spread the lemon curd filling evenly around 2cm thick within the pastry bases.
4. Using the planetary mixer, whisk egg whites to soft peaks, then add half the sugar a spoonful at a time, whisking between each addition without overbeating. Whisk in the cornflour, then add the rest of the sugar as before until smooth and thick.
5. Pipe the mixture onto the lemon curd.
6. Return to the oven for 30 mins (180c) until the meringue is crisp and slightly coloured. Let the pie sit in the tin for 30 mins, then remove and leave for at least another hour before slicing. Ideally make one day before you plan to serve it.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...