



JERNEJ KITCHEN

LEMON MERINGUE TART

This Lemon meringue tart is easy to make and it's super rich in flavor. Delicious, easy and perfect for birthday celebrations, gatherings, and picnics.

SERVES	6	PEOPLE (1 TART)
PREPARATION:	30	MINUTES
REST:	30	MINUTES
TOTAL TIME:	60	MINUTES

LEMON TART

Tart Dough

220 g cold butter (1 cup)

120 g freshly - squeezed lemon juice
(10 tbsps)

grated zest of two lemons

3 eggs, preferably organic

150 g sugar (3/4 cup)

MERINGUE

100 g sugar (1/2 cup)

25 ml water

2 egg whites, preferably organic

TOOLS AND EQUIPEMENT

[tart pan \(35x11 cm or 14 x 4.5 inch\)](#)

heatproof bowl

whisk

saucepan

electric mixer

pipping bag with round pastry tip

blowtorch

BAKE THE TART CRUST

Bake the tart crust in a tart pan (35x11 cm or 14 x 4.5 inch). If you are using our recipe for the tart crust, simply click on the ingredient "tart dough" on the left and follow the instructions.

TIP

[You can also use a round tart pan \(20cm\)](#)

LEMON CURD

Cut butter on small cubes. Place a heatproof bowl over a saucepan of simmering water (bain-marie). Add the sugar, lemon zest, freshly squeezed lemon juice, and eggs. Whisk to combine. Cook over medium-low heat for about 15 minutes, whisking constantly. When the mixture reaches 83°C / 181°F, remove from the heat and pour the warm lemon curd through a fine sieve into a bowl. Gradually add the cold butter, while mixing with an electric mixer or immersion blender. The curd has to be silky and smooth. Pour into the prebaked (and Sponsored cooled) tart shell. Place in the fridge for 15 minutes.

MERINGUE

To make the meringue, add sugar and water to a saucepan. Place over medium-high heat and bring to a boil, then cook until the syrup reaches 121°C / 250°F. In a separate bowl whisk the egg whites with an electric mixer to get soft peaks. With the mixer running on high speed, pour the hot sugar syrup in a thin stream over the soft peak egg whites. Beat until the egg whites are stiff and shiny, for about 2 - 3 minutes. Spoon the meringue into a piping bag fitted with a 1 cm (1/2-inch) pastry tip.

SERVE

Pipe meringue peaks over the lemon curd filling. Using a blowtorch, lightly brown the meringue. Serve the tart at room temperature and enjoy.