



Lemon Meringue pie

Pâte Sucrée (Sweet dough) 1/2/3 dough

Recipe by Michael Norton



Serves 6-8

INGREDIENTS

- 200grams unsalted butter
- 100grams castor sugar
- 1 each egg (50grams)
- 300grams plain flour
- 5grams salt

DIRECTIONS

1. Cream butter and sugar in a stand mixer.
2. Add egg and mix.
3. Fold in sifted flour and salt.
4. Bring the dough into a ball and rest in the fridge.
5. Roll out to 3mm thickness and line appropriate tart shell until golden.
6. Allow to rest in fridge for 30 minutes – Michael prefers to cook from frozen.
7. Blind bake at 180 ° C until light golden brown – While the shell is hot you can brush the inside with egg whites to seal any holes.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





Lemon Meringue pie

Lemon pie filling

Recipe by Michael Norton



Serves 6-8

INGREDIENTS

- 300grams egg
- 250grams castor sugar
- Zest of three lemons
- 220ml lemon juice
- 350grams cream (35% fat)

DIRECTIONS

1. Combine eggs, sugar and zest and blend.
2. Add lemon juice and blend.
3. Add cream and blend.
4. Pour into blind baked tart shell in the oven and cook at 150 degrees until 'sexy wobble'. The filling should be set enough to wobble as a whole and not have ripples.
5. Remove from oven and allow to cool out of the tart shell on a wire rack.



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Lemon Meringue pie

Swiss meringue

Recipe by Michael Norton



Serves 6-8

INGREDIENTS

- 250grams egg whites
- 500grams castor sugar

DIRECTIONS

1. Combine sugar and egg whites in a stand mixer bowl.
2. Place over simmering water and whisk until the mixture reaches 60 ° C.
3. Place in the stand mixer and whisk until cold – this may take some time.
4. Place meringue into a piping bag and pipe over cooled cake or just spoon it on.
5. Brulé torch for colour.



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