Lemon Meringue Tart

Pastry

- 150g of Plain Flour
- 50g of Almond Flour
- 2 heaped tbsp of Icing Sugar
- 100g of Salted Butter
- 1 Egg

Meringue

- 3 Large Egg whites (115g total)
- 230g of Sugar

Lemon Curd

- 1 Egg
- 3 Egg Yolks
- 150g of Sugar
- 3Tbsp of Cornflour/Cornstarch
- Juice and zest of 3 Large Lemons
- 300ml of Boiling Water
- 50g of Salted Butter

The Pastry was baked at 180C at all times. 15 minutes with baking paper and beans. Then bake again after you remove the parchment paper until lightly browned. Around 5-8 minutes. Once the filling and meringue are added bake for about 15 minutes or until lightly brown. You can also char it under the grill or use a blow torch if you want.