Lemon Meringue Pie Recipe

Makes One 9-inch Baked Pastry Crust

The sweet pastry crust can be made in advance and refrigerated uncooked for up to 3 days or frozen for weeks. Baked shells can be stored in a airtight container for a week at room temperature or in the refrigerator. The lemon pie can be refrigerated up to 4 days of frozen for weeks without the Italian meringue though. The meringue can be kept frozen separately and add the day of serving. Spoon or pipe meringue over the chilled lemon custard. Right before serving torch the meringue to give its golden color or bake in a 450°F (230°C) preheated oven for about 8 minutes. It can actually be both; torched and baked!

Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.

For the Sweet Pastry Crust Recipe, Method and Baking: Watch Video Sweet Pastry Crust by Hand.

Lemon Custard

Zest from 2 lemons, preferably organic (Meyer lemons work the best)

0.4 cup (100ml) lemon juice (about 5 organic lemons)

3/4 cup (150g) granulated sugar

3 ea. (150g) large eggs

Gelatin sheet (2g), soak in ice water a few minute and drain

1.3 sticks (150g) unsalted butter, cubed and chilled

Method

Wash lemons, zest and juice them. Meanwhile soak the gelatin sheet in ice water a few minute to melt and drain. In a saucepan, on medium hight heat, bring to boil lemon juice, zest, sugar and eggs whisking constantly, the mixture will thicken up. Turn off the heat and whisk in the melted gelatin. Allow the lemon mixture to cool for about 8 minutes or until it reaches 140°F (60°C) then throw in the cubed butter and emulsion using an immersion blender until completely smooth. Fill the baked crust and refrigerate or freeze until completely set.

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Italian Meringue

3 ea. (90g) egg whites, at room temperature (I used previously frozen egg whites and it came out perfect)

1/2 tsp (2g) cream of tartar or a few drops of lemon juice (it stabilizes the meringue)

3/4 cup (150g) granulated sugar

1/4 cup (50g) water

1/2 vanilla bean, scrap out the seeds or 1/2 tsp (2.5ml) vanilla extract

Method

In a small saucepan, combine sugar and water and bring to boil on medium high heat. Cover and cook for 5 minutes; this technique produces steam to self-cleaning the sides of the saucepan. At that point the syrup has begun to cook. Cook until sugar syrup registers 245°F (118°C). Meanwhile, combine egg whites and cream of tartar or lemon juice in the bowl of a stand mixer fitted with a whisk attachment. Set mixer to medium speed and mix until just foamy. With the mixer running, carefully and slowly drizzle in hot sugar syrup. Increase speed to high, add vanilla and whip until stiffness is achieved then lower the speed and let it run until cool.

Candied Citrus Peel

Peel from a Meyer lemon or an orange, cut off the white pith and cut into very thin strips / 1/4 cup (50g) sugar / 1/3 cup (80ml) water. Bring to boil water, sugar and peels strips and let simmer 5 minutes and let cool. Candied citrus can be kept refrigerated for weeks.