

More than 1 hour (plus chilling time)

Serves 6-8

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Ingredients:

Base:

- 1 packet (200g) tennis biscuits, finely crushed
- ½ cup (125g) butter, melted

Filling:

- ¾ cup (180ml) milk
- ¾ cup (150g) castor sugar
- ¼ cup (60ml) cream
- 3 large egg yolks
- ¼ cup (60ml) cornflour
- Juice (240ml) and grated peel of 4 lemons
- 1 tsp (5ml) vanilla essence
- ½ cup (125g) cold butter, cubed

Swiss meringue:

- 4 large egg whites
- ½ tsp (3ml) cream of tartar
- 1 cup (200g) castor sugar
- ½ tsp (3ml) vanilla essence

Method

1. Combine biscuits and butter together and press into a greased 35cm x 12cm rectangular tart tin.
2. Chill until firm, about 20 minutes.
3. Heat milk and sugar in a pot and stir until sugar dissolves.

4. Combine cream, egg yolks and cornflour and whisk into milk mixture.
5. Add lemon juice and grated peel and cook for about 5 minutes, whisking vigorously until thickened.
6. Whisk in vanilla and butter until melted. Remove from heat.
7. Cool and pour over biscuit base.
8. Chill in the fridge for 1 hour.
9. To make meringue, whisk egg whites and cream of tartar in a bowl over a pot of simmering water until mixture is warm to the touch. (Make sure water doesn't touch the bottom of the bowl - you can even put a tea towel between water and bowl to make sure eggs don't overheat.)
10. Immediately transfer mixture to a stand mixer (or use a handheld electric whisk) and whisk until stiff peak stage.
11. Gradually add 1 Tbsp (15ml) sugar at a time at one-minute intervals.
12. Once sugar has dissolved completely, whisk in vanilla essence.
13. Transfer meringue to a piping bag and pipe onto set curd, or alternatively simply dollop onto curd.
14. Brown meringue topping with a chef's blowtorch or under a hot grill for 3-5 minutes. (This is an optional step if you'd like to brown meringue, but as meringue is cooked, it can be eaten as is.)
15. Slice and serve.

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