

## Passion Meringue Pie

### Sweet Pastry

100g	sugar
200g	butter (unsalted)
300g	flour
	Rind of 1 lemon
2	egg yolks

Mix butter with sugar, add lemon rind, add egg yolks. Add flour and mix quickly (do not over-mix!). Refrigerate for about one hour. Roll out and line tartlet mold. Bake until golden brown (fill tartlet with grease paper and rice etc.)

### Passion Curd

	Zest of 2 lemons
8oz	sugar
10oz	water
10oz	passion fruit concentrate
2oz	corn starch
2oz	butter
6each	egg yolks

Boil water, passion concentrate, sugar and lemon zest.

Thicken with corn starch (mix with some of the water before boiling it). Allow to boil for about 30 seconds.

Remove from stove, add butter and the yolks (1 at the time). Put back on stove and allow to thicken whilst stirring it constantly. Pour into pre-baked tartlet shells and allow to cool completely.

### Meringue

6	egg whites
pinch	Cream of Tartar
4 tbsp	granulated sugar

Place egg whites into a very clean bowl. Add cream of Tartar and begin to whip. Slowly add sugar. Whip until very stiff.

**To finish:** pipe meringue on top of passion fruit tart (either with a plain nozzle or you may choose to just spoon it on). Brown with a blow torch or in a very hot oven.

