

## LEMON MERINGUE PIE

### INGREDIENTS

#### CRUST:

50g Coconut Flour

2 Tbsp Xylitol

25g Butter

1/4 tsp Xanthan Gum

1/4 tsp Salt

1 Egg

#### FILLING:

1 cup Xylitol

6 Tbsp Unsalted Butter

2 Whole Eggs

2 Egg Yolks

2/3 cup Lemon Juice

1 tsp Grated Lemon Zest

#### MERINGUE TOPPING:

2 Egg Whites

2 tsp Xylitol Powder

1 pinch Bicarb

## METHOD

Preheat the oven to 180C

**CRUST:** Combine the coconut flour, xylitol, xanthan gum and salt. Rub the butter through with your fingers. Add the egg and make it into a dough. Press into a pie dish and prick the pastry. Bake for 20 minutes

**FILLING:** In a large bowl, beat the xylitol and butter with an electric mixer, for about 2 min. Slowly add the eggs and yolks. Beat for a further minute. Mix in the lemon juice. The mixture will look curdled, but it will smooth out as it cooks. In a medium, heavy-based saucepan, cook the mixture over low heat until it looks smooth. (The curdled appearance disappears as the butter in the mixture melts.) Increase the heat to medium and cook, stirring constantly, until the mixture thickens, about 15 min. It should leave a path on the back of a spoon. Don't let the mixture boil. Pour into the pastry crust and allow to cool down

**MERINGUE TOPPING:** Whisk the eggs, xylitol and bicarb until they form stiff peaks. Pipe on to the top of the pie. Return to the oven and allow to brown on top

Place in the fridge once cool. Serve cold.