

Lemon Meringue Tart

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-lemon-meringue-tart-recipe-south-africa>

Ingredients:

- crust
- 6 ounces shortbread cookies Lorna Doone, or similar brand
- 4 tablespoons unsalted butter melted
- lemon curd Filing
- 1 cup lemon juice from 4-5 lemons
- 2 tablespoons lemon zest
- 1 1/4 cups sugar
- 2 eggs
- 3 egg yolks
- 1/4 teaspoon salt
- 1 tablespoon corn starch
- 12 tablespoons unsalted butter cold and cut into 12 pieces
- meringue
- 3 egg whites
- 1/2 teaspoon cream of tartar
- 1/2 cup sugar
- 9 inches tart fluted, pan with a removable bottom

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 225 milligrams
4. Fat: 38 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 20 grams
8. Sodium: 290 milligrams
9. Sugar: 47 grams

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