

French Lemon Meringue Tart (Tarte au citron meringuée)

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- dough
- 2 cups all purpose flour
- 2/3 cup butter
- 2/3 cup icing sugar
- 1 egg
- 1 pinch salt
- lemon filling
- 6 1/3 tablespoons melted butter
- 3 lemons
- 1 1/2 lemon
- 3 eggs
- 1 1/16 cups icing sugar
- 1 7/8 tablespoons cornstarch
- meringue
- 2 egg whites
- 1/2 cup caster sugar
- 1/2 cup icing sugar

Nutrition:

1. Calories: 1230 calories
2. Carbohydrate: 159 grams
3. Cholesterol: 340 milligrams
4. Fat: 63 grams
5. Fiber: 9 grams
6. Protein: 19 grams
7. SaturatedFat: 34 grams
8. Sodium: 670 milligrams

9. Sugar: 82 grams

Thank you for visiting our website. Hope you enjoy French Lemon Meringue Tart (Tarte au citron meringuée) above. You can see more 20 lemon meringue tart recipe south africa Taste the magic today! to get more great cooking ideas.