



LEMON ORANGE MERINGUE PIE

SERVES: 15

INGREDIENTS:

LEMON ORANGE PIE:

500 ml Milk
135 g Carte D'Or Crème Brûlée
500 ml Crème fraîche
1 Orange (finely grated zest)
1 Lemon (finely grated zest and juice)
15 Sweet pastry shells (8 – 10 cm)

MERINGUE:

75 ml Water
300 g Castor sugar
150 g Egg white

PREPARATION:

Mix 100 ml milk with the Carte D'Or Crème Brûlée.

Heat up 400 ml milk. When it starts to boil add the Carte D'Or Crème Brûlée mix and the crème fraîche.

Add the grated orange and lemon zest. Cook over medium heat for 2 minutes.

Cool down the filling in the fridge then pipe filling into pastry shells.

For the meringue: put the water and sugar in a saucepan and cook until the temperature reaches 118 °C.

Meanwhile start whisking the egg whites in a kitchen machine, until foamy.

Slowly pour the hot syrup into the egg whites whilst still whisking.

Whisk on full speed until the meringue has cooled down to room temperature.

Pipe on top of filling and lightly burn the meringue with a blowtorch.



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