Lemon Meringue Slice Recipe

INGREDIENTS

Stage 1 Lemon Custard Filling Recipe

Step 1:

105307	Instant Custard Mix	1.500kg
Water		2.700L

Step 2:

106362	Lemon Filling	1.200kg

Stage 2 Meringue Topping Recipe

Step 1:

105341	Meringue Powder	0.050kg
Water		0.275L
106007	Caster Sugar	0.250kg

Step 2:

105726	Gelatine	0.025kg
Hot water		0.050L

Step 3:

105336	Mallo Sno	0.150kg

METHOD

1. Prepare a silicon lined tray with ½ tray of par baked shortbread pastry to line the tray.

Stage 1:

2. Using a whisk place stage 1, step 1 ingredients into a bowl.
3. Mix on 1st speed for 1 minute then scrape down.
4. Mix on 3rd speed for 4 minutes
5. Add step 2 lemon filling and mix on 2nd speed for 2 minutes.
6. The filling is now ready to be deposited onto par baked shortbread pastry.

Stage 2:

7. Using a whisk add step 1 to a mixing bowl.
8. Place step 2 into a bowl and dissolve gelatin and add this to mixing bowl with step 1 ingredients.
9. Melt down step 3 Mallo Sno and add to the mixing bowl with all the other ingredients.
10. Mix all ingredients together on 1st speed for 1 minute. Scrape down the bowl.
11. Mix on 3rd speed for 10 minutes.
12. Evenly spread meringue mix over the top of the lemon custard. The meringue mixture should be approx. 2 – 3cm thick.
13. Bake at 200ºC for approx. 20 minutes or until a very slight brown appearance is achieved.
14. Wait until the Lemon Meringue Slice has cooled before cutting. Best results are when left in cold room overnight to completely cool and set.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.