



Gooseberry Meringue Pie

Sarah's servings: 12, Sarah's Skill: Medium, Baking time: 45-47 mins

Ingredients

Pastry

200g Plain flour
45g Icing sugar
100g Cold cubed unsalted butter
1 Large egg

Topping

3 Large egg whites
175g Caster sugar

Filling

2 Tbsp Water
300g Topped & tailed Gooseberries
75g Golden caster sugar
3 Tbsp Cornflour
3 Large egg yolks

Method

- Pastry- Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and chill in the fridge for at least 30 minutes.
- Roll out the pastry, line the 23cm round tart tin and trim off the edges. Prick the base with a fork and chill again for 30 minutes.
- Pre-heat the oven to 200 degrees centigrade (180 fan) Gas mark 6.
- Bake blind for 15 minutes then remove parchment and beans and bake again for 5-7 minutes until lightly golden brown.
- Filling- Put the gooseberries, water and sugar into a medium sized pan. On a medium heat stir until the sugar is dissolved and the gooseberries are soft.
- Drain the juice with a sieve.
- Mix half the juice with the cornflour to form a smooth paste.
- Put the gooseberries, remaining half of the juice and cornflour mix back in the pan and bring to the boil and let it thicken.
- Take off the heat for 5 minutes then beat in the egg yolks.
- Put the mixture into the pastry tart and level and set aside to cool while you make the meringue.
- Topping Put the egg whites in the bowl of a stand mixer and whip until you have soft peaks.
- Then add the caster sugar 1 teaspoon at a time until you have stiff glossy meringue. It should hold its peaks.
- Place meringue into a piping bag or smooth on with a spatula and make peaks by pulling up the spatula all over the top.
- Bake for 25 minutes.