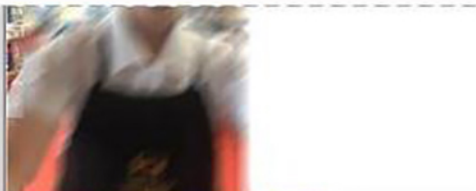
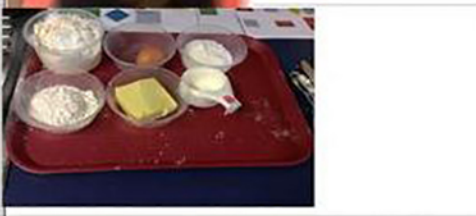







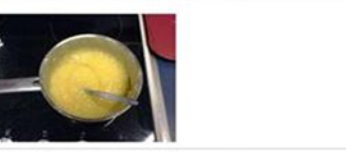




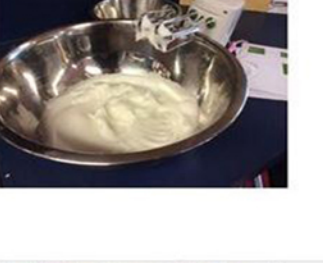





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| <p>Pastry Collect ingredients: 1 cup (150g) self raising flour ½ cup (75g) plain flour ½ cup (60g) custard powder 1/3 cup (75g) Chelsea Caster Sugar 125g unsalted butter, chilled and cubed 1 large egg, separated ¼ cup (60ml) ice cold water, approximately</p> |  | <p>weighing all my ingredients for the pastry before i started went well as it meant i could work efficiently so i could get my pastry made as it needed to rest in the fridge for 30 minutes</p> <p>[1]</p> |
| <p>Sieve flour, baking powder, custard powder, Chelsea Caster sugar. Rub butter until mixture resembles fine breadcrumbs. Add egg yolk and cold water and mix with knife until ingredients just come to a ball, shape to a ball Wrap in cling film</p> |  | <p>Sieving the dry ingredients was good as the castor sugar had big chunks of sugar which meant they would be broken down once put through the sieve for the pastry. The pastry formed a nice ball as i did not add too much/not enough liquid to the dry ingredients.</p> <p>[2]</p> |
| <p>put in fridge for 30 minutes</p> |  | <p>i dated and named the pastry which meant it did not get used by other people and i knew which pastry was mine in the fridge.</p> <p>[3]</p> |
| <p>Collect and measure lemon filling ingredients: 2oz cornflour 400ml water 4 egg yolks 175g castor sugar 4 lemons, juiced and zest</p> |  | <p>All my ingredients were correctly weighed as i used a knife over the top to ensure it was the correct measurement</p> <p>[4]</p> |
| <p>Collect meringue ingredients: 5 egg whites 175g sugar</p> |  | <p>separating the egg whites and yolks went well as i did not waste any eggs as they were all separated.</p> <p>[5]</p> |

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| <p>Mix lemon zest and juice with cornflour in pot.</p> |
| <p>Boil water in another pot Then pour into lemon pot, stirring and returning to the heat to boil/ thickened. Leave to cool slightly.</p> |
| <p>Meanwhile prepare tin with cooking spray and flour shaker. Flour the bench.</p> |
| <p>Take pastry out of the fridge</p> |
| <p>Roll out pastry and line the pastry tin with pastry.</p> |
| <p>Line pastry base with baking paper and baking beans.</p> |



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| <p>i added more cornflour to the lemon juice mixture as it was a different consistency to what it usually looks like- too runny.</p> |
| <p>it thickened well and was not lumpy</p> |
| <p>i didn't use too much cooking spray and floured the tin so there was no grease line</p> <p>[6]</p> |
| <p>rolling the pastry went well as i did it in one go which meant the pastry was not over-worked</p> |
| <p>i trimmed the baking papers edges so it did not burn in the oven</p> |

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| <p>Roll out pastry and line the pastry tin with pastry.</p> | <p>[7]</p> | <p>rolling the pastry went well as i did it in one go which meant the pastry was not over- worked</p> |
| <p>Line pastry base with baking paper and baking beans.</p> |  | <p>i trimmed the baking papers edges so it did not burn in the oven</p> |
| <p>Put in preheated oven at 200 degrees Celsius and fan bake for 10-15 minutes .</p> |  | <p>the pastry baked well in the oven because it did not shrink down from the sides of the tin. This was because the pastry rested in the fridge for 30 minutes</p> |
| <p>Meanwhile Quickly stir in egg yolks, fast! And the castor sugar and stir over a LOW heat until just simmering.</p> |  | <p>the egg yolks made the white thickened mixture nice and yellow in colour</p> |
| <p>Remove baking beans from the pastry , brush pastry with egg white then put in the oven and bake for another 5-10 minutes.</p> |  | <p>The pastry went golden brown once cooked because of the egg white and it looked like it had a shiny layer which meant that the pastry did not go soggy when i added the lemon filling.</p> |
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| <p>Meanwhile Sieve lemon filling</p> | <p>[9]</p> | <p>all the lemon filling passed through the sieve so there was not much wastage left in the sieve</p> |
| <p>Remove pastry from oven.</p> |  | <p>i used oven gloves which meant i could get a good grip on the tin/pastry and not burn myself</p> |
| <p>Whisk egg whites to peaks.</p> |  | <p>the egg whites came to soft peaks which meant there was no foreign items in the egg whites such as egg yolk</p> |
| <p>Whisk in sugar a little bit at a time(1T) until glossy .</p> |  | <p>the meringue went well as it was glossy and the sugar was dissolved which meant there was not a grainy texture.</p> |
| <p>spoon in lemon filling. "rough" the top with a fork</p> |  | <p>it was good because my lemon filling had not cooled down before i put it in the pastry . This is good as then the meringue will cook from the warmth of the lemon filling as well as the oven from the top which browned the peaks.</p> |
| <p>Fill piping bag with meringue, pipe onto meringue</p> |  | <p>this went well as i piped small peaks all over the pie which help it cook quicker compared to spooning all the meringue on and made it look better in appearance.</p> |
| <p>put in oven at 150 degrees for 10-15 minutes or until golden brown</p> |  | <p>i placed the lemon meringue pie into the oven on a hot tray , therefore the pie will cook from the bottom and from the top and this means it will not have a soggy pastry bottom.</p> |
| <p>remove from oven and take out of tin</p> |  | <p>the pie came off easily from the tin onto the serving plate as i used a pallet knife</p> |
| <p>wash bench tops sanitise surfaces</p> | <p></p> | <p></p> |