






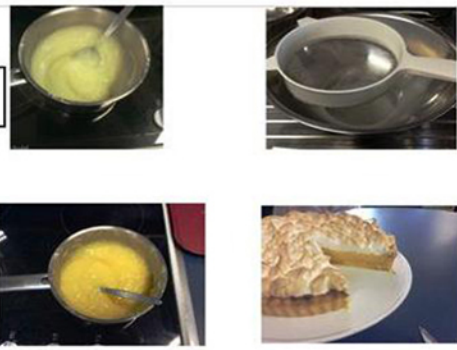



Specifications	did the Lemon meringue pie meet the specifications? how, justify	Evidence Eg photographic, results of sensory evaluation
1 ↓		
base cuts without crumbling	the base cut without crumbling because it was cooked correctly and was not dry therefore it did not crumble.	2 
meringue 'attached' to lemon filling	the meringue was attached to the lemon filling as I used a fork over the top of the lemon filling so the meringue would not slide off/ not stick. I piped the meringue to the very edge of the pastry crust which meant it would not detach	3 
has a base that is not soggy	The base was not soggy, I achieved this by brushing the pastry base with egg white before putting the pastry back into the oven to continue to cook without the baking beans	4 
has a meringue topping that is browned	the meringue was golden brown as I put the pie back into the oven to brown but watched it carefully so it didn't burn	5 
acceptable proportion of base to filling to meringue	The lemon meringue pie had a good portion of pastry, lemon filling and meringue as the pastry was not too thin/thick, and the lemon filling to the meringue was about even.	6 

pie fits flan dish	My lemon meringue pie fit the flan dish because the pastry went right to the top of the rim and it did not shrink once cooked.	7 
is edible.	my lemon meringue pie was edible because five other people ate it and completed a sensory testing (hedonic scale)	
smooth consistency of the lemon filling	My lemon meringue pies' filling was a smooth consistency as I used a metal spoon when stirring so it did not catch on the bottom of the pot. I also put it through a sieve which removed any lumps and made it smooth.	8 
pipe the meringue on top to improve appearance	I used a piping bag to pipe the meringue onto the pie rather than spooning it on as it improved the appearance because it made nice small peaks.	9 
nice lemon taste	I used the zest and lemon juice of fresh lemons (not the fake ones from the supermarket) to give a nice lemon taste to the lemon filling. I sweetened the lemon filling with sugar as lemon is acidic.	