



Jaffa Orange Meringue Pie by Manon Lagreve

Makes

8

Time

1
hour

Level

medium

Kcal

411
per portion

You will need

For the curd.

- 4 Jaffa oranges, juiced and zested.
- 6 egg yolks (keep the egg whites for the meringue).
- 75g caster sugar.
- 50g salted butter.

For the meringue.

- 4 egg whites.
- 150g caster sugar.
- 50g water.

- One sheet of shortcrust pastry
- Flowers to decorate

Our step by step guide

Step 1

Blind bake the pastry: Lay the pastry inside your 15cm tin, and cut to fit. Cover with grease proof paper and beans(or rice or sugar). Cook for 15 min at 180C and remove the beans to cook for another 10min, until the pastry sheet is cooked and lightly golden.

Step 2

Make the curd: pour the Jaffa orange juice with the sugar and eggs yolks in a pan, gently heat up on medium heat for 3 min and turn up the heat slightly and cook it for another 5min until it thickens. Add the butter and pour into the cooked pastry case.

Step 3

Bake the pie for a second time at 180C for 15 to 20 minutes until the curd is just set.

Step 4

Make the Italian meringue: pour the sugar and water onto a pan. Dissolve the sugar on a medium heat and then increase the heat to high for 4 to 5minutes.

Step 5

In the meantime, start to mix your egg whites and a pinch of salt with an electric mixer for 5 minutes. Gently add the sugar syrup from your pan to the egg whites, keeping the mixer on. (The syrup will cook the egg whites) and whisk for another 10 minutes.

Step 6

Assemble the meringue pie: Gently spread the meringue on top of the cooked orange pie, and make it as big as you wish. Use your grill or a blow torch to brown the meringue.

Step 7

Enjoy!

PUT SOME
#JAFFAJJOY
IN YOUR BELLY

Share your #jaffajoy today



@JaffaFruit



@lovejaffacitrus



@lovejaffa