

Lemon Meringue Tartlets



Ingredients (makes 4):

MERINGUE:

- 180ml aquafaba (liquid from a tin of chickpeas)
- 1 teaspoon lemon juice
- 100g icing sugar
- ½ teaspoon vanilla extract

LEMON CURD:

- 180ml lemon juice
- 200g granulated sugar
- 350ml plant-based milk (I used cashew milk)
- 5 tablespoons cornflour
- 1 teaspoon lemon extract
- 1 teaspoon olive oil
- ¼ teaspoon ground turmeric (for yellow colour)

Make:

1. Preheat the oven to 180°
2. Prepare the pie-crust into 4 greased cake tins and blind-bake for 10 minutes until golden then set aside to cool.

MERINGUE

3. Add the liquid from a tin of chickpeas to a food processor and add the lemon juice. Start mixing and gradually add the icing sugar as you mix. This could take about 5 minutes of mixing to form “meringue-like peaks” – persevere!

LEMON CURD

4. Add the lemon juice, sugar, milk, and cornflour to a saucepan over a gentle heat. Stir constantly to avoid the cornflour forming lumps. Stir until the mixture thickens.
5. Once the mixture thickens, remove from heat, add the lemon extract, olive oil, and turmeric. Stir to combine.
6. Spoon out the lemon curd over the prepared, cooled pie crusts.
7. Top the tartlets with meringue while the custard is still hot.
8. Place tartlets in the heated oven and bake for 25 to 35 minutes until the meringue has golden edges.
9. Remove from the oven and cool for about an hour. Refrigerate for one to two hours before serving.