

Passover Lemon Meringue Pie, Two Ways

Recipe By *Brynie Greisman*



Cooking and Prep:  40
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Lemon meringue pie was always a family favorite. I remember my mother serving it to my Zeidy a”h in the succah. This is a Pesach version that rivals the chometzdig one and is not too daunting to make. I brought a few pieces to a sheva brachos where the chassan was gluten free, and everyone preferred it to the regular dessert! Thanks, H.D.G., for the inspiration.

Ingredients (13)

Nut Crust

- 1/2 cup ground blanched almonds (see note)
- 1/4 cup **Gefen Potato Starch**
- 1/4 cup confectioners’ sugar
- 3-4 tablespoons walnut oil

Lemon Filling

- 2 large eggs
- 1/2 cup sugar
- 1 tablespoon Gefen Potato Starch
- 1/2 teaspoon Haddar Baking Powder
- 1/3 cup freshly squeezed lemon juice
- 1/2 teaspoon grated lemon peel (*optional*)

Meringue Topping

- 3 egg whites
 - small pinch salt
 - 1/3 cup sugar
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Start Cooking

Prepare the Lemon Meringue Pie

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). Line a nine-inch (23-centimeter) round pan (preferably Pyrex) with Gefen Easy Baking Parchment.
2. In a small bowl, combine all crust ingredients. Press onto the bottom of the prepared pan. Bake for 10-11 minutes or until light brown. Set aside to cool.
3. In a small pot, whisk together all filling ingredients at low-medium heat. Stir constantly until thickened, about seven minutes. With a damp spatula, carefully smear the filling over the crust.
4. Beat egg whites and salt until frothy. Add sugar and continue beating until stiff peaks form. Spread evenly over lemon filling, taking care to fully cover the pie to the rim. Make meringue peaks by touching the meringue with the back of a spoon and pulling up. Bake for five minutes or until golden. Cool before serving.

Note:

To make this recipe deconstructed, as shown in the photo, prepare each component separately. Spread the crust on a baking sheet and bake at 350 degrees Fahrenheit (175 degrees Celsius) for 10-12 minutes, or until lightly browned. Prepare the filling and place in a container until ready to use. Prepare the meringue topping, and pipe onto a parchment-lined baking sheet. Bake at 250 degrees Fahrenheit (120 degrees Celsius) for one hour. Turn off oven and leave the oven door closed until the meringues cool. Assemble with fresh fruit right before serving.

Variation:

- If you prefer a softer crust, either use ground walnuts or bake the crust at 325 degrees Fahrenheit (160 degrees Celsius) for a little less time.
- For a more intense lemon flavor, increase the lemon juice to 1/2 cup or more and increase the sugar to 2/3 cup.
- For an extra creamy lemon filling, add one to two tablespoons coconut oil to the filling mixture when cooking.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller