

RHUBARB MERINGUE PIE



Moderate



60 minutes



Dessert



06

INGREDIENTS

225g plain flour
100g diced butter
pinch of salt
3 cups chopped rhubarb
1 cup sugar
2 large eggs
1 teaspoon vanilla
4 tablespoons flour
3 egg whites
2 tablespoons sugar
1 teaspoon cream of tartar



COOKING STEPS

Sift 225g plain flour into a large bowl, add 100g diced butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in a pinch of salt, then add 2-3 tbsp water and mix to a firm dough.

Knead the dough briefly and gently on a floured surface. Wrap in cling film and chill. When ready, preheat the oven to 450°F and roll out your pastry to approx. 5mm and line your pie dish, trimming where necessary.

Place the rhubarb in a large bowl and then add in the sugar, 2 large eggs, flour and vanilla. Mix together with a spoon. Place filling into cooled crust.

Reduce oven temperature to 375°F and bake pie for 35-45 minutes or until filling is bubbly and rhubarb is tender. Cool on a cooling rack while preparing meringue.

In a large bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in 2 tablespoons of sugar, 1 tablespoon at a time, until stiff and glossy (do not under beat). Spread meringue over rhubarb mixture to edge of crust.

Bake 6-8 minutes or until meringue is lightly browned. (Cover crust edges with foil if they are getting too brown.) Cool at least 1 hour before serving. Rhubarb pie can be soft set; feel free to serve in bowls instead of plates, with vanilla ice cream on top.