



LARK CREEK® RESTAURANT GROUP

**Lemon Meringue Pie**

(Makes 4 pies)

**Crust:**

5	Cups	All-Purpose flour
1/4	Cup	Sugar
2	teaspoons	Salt
1	#	Butter, very cold – diced ½”
3/4-1	Cup	Buttermilk

Mix dry ingredients and butter together in kitchen aid bowl. Use paddle attachment and run until pea size balls. Add buttermilk and mix until just combined and then gently knead by hand until almost homogenous. Let dough rest for 30 minutes. Roll to 3/16” and line pie pans. Place pans in freezer for 15 minutes. Spray coffee filter with vegelene and place in pie crust. Fill with dry beans. Bake in 325’ oven with fan on until edges are golden. Remove filter and beans and finish baking until crust is dry and golden. Remove form oven and let cool.

**For Meringue for each pie:**

6	egg whites	or	3/4	cup	egg white
1	cup	sugar	1 1/8	cup	sugar

Whisk over double boiler until 160’. Put immediately into mixer, whip until meringue is cool and has very still peaks. Swirl meringue onto pie, brown with propane torch.

**Filling:**

5	cups	lemon juice
16		egg yolks
14		whole eggs
3	pounds	sugar
6		lemons, zested
24	ounces	butter
5	sheets	gelatin, soaked

Whisk together the eggs, than add the juice and sugar. Cook, whisking often over double boiler until thickened.

Strain lemon mixture, add butter and gelatin. Stir often until cool. Pour into pre-baked pie shell, and top with meringue when still a bit warm.

.....  
*From Culinary Director Adrian Hoffman and Co-Founder Bradley Ogden,  
Lark Creek Restaurant Group*