

RECIPE: LEMON MERINGUE PIE



1. Look at the picture and read the recipe. Find the correct words in the recipe and label the things in the picture.



1. *rind*

2.



3.

4.



5.

6.



7.

8.



9.

10.



11.



Recipe: Lemon Meringue Pie

250g short crust pastry
250ml cold water

150g sugar
40g butter

2 lemons
2 tablespoons of corn flour

2 eggs

Roll out the pastry and put it into a 20cm round backing dish.

Bake in the oven for 20-25 minutes.

Separate the eggs yolks from the whites.

Put the corn flour and 50g sugar into a bowl.

Add a little of the water and mix into a paste.

Grate the lemons and put the grated rind into a pan with the rest of the water.

Boil the water and rind, add the corn flour paste and mix well.

Heat gently for one minute. Stir all the time.

Remove from the heat.

Beat in the egg yolks, juice from the lemons and butter.

Pour the mixture into the pastry case.

With an electric mixer, whisk the egg whites in a large bowl until stiff.

Add 100g sugar little by little.

Spoon the meringue over the lemon mixture.

Bake in the oven for 40-50 minutes at 150°C.





2. Look at the pictures and find the verbs in the recipe.

Write the verbs in the CROSSWORD, in the same order as the pictures.

