Upside Down Lemon Meringue Pie

Ingredients

*Mini pavlovas*:

4 egg whites

8 oz caster sugar

*Lemon curd:*

Juice of 6 lemons

Rind of 1 lemon

4 egg yolks

4 eggs

200g caster sugar

150g butter

*Pastry biscuits:*

3 oz butter

6 oz plain flour

About 3 oz caster sugar

Enough beaten egg to bind

Lemon rind

Double cream, whipped.

Method

1. Make mini pavlovas
2. Make lemon curd – whisk together all ingredients except butter, set over bain marie, add butter cubed, whisk until thickened, refrigerate.
3. Make pastry biscuits – rub in fat to flour and sugar, add enough egg to bind, chill, roll out thinly and cut biscuit shapes, bake at about 200ºC.
4. Assemble with meringue on base, lemon curd, cream and top with a pastry biscuit at a jaunty angle.