

CO JINGILI

THE FRUITS USED IN THIS
RECIPE ARE GROWN IN THE
COMMUNITY ORCHARD AT
JINGILI WATER GARDENS

ZINGY CITRUS & MERINGUE MAGIC

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RECIPE CARD #2

Ingredients

250g plain sweet biscuits
125g butter, melted
1 meyer lemon
2 valencia oranges
2 tahitian limes
65g cornflour

Method

- Step 1:** Grease a 6cm-deep, 20cm-round (base) springform pan. Process biscuits until mixture resembles fine breadcrumbs. Add butter. Process until just combined. Press mixture over base and sides of prepared pan. Refrigerate for 20 minutes or until firm.
- Step 2:** Grate the rind from the lemon and 1 orange and set aside. Halve the citrus fruits and squeeze the juice and make up to 450ml with cold water. Mix the cornflour to a smooth paste with 120ml of cold water.
- Step 4:** Place the citrus juice mixture in a saucepan with the lemon and orange rind, sugar and bring to the boil. Remove the pan from the heat and allow to cool slightly. Beat in the cornflour mixture, return to the heat and heat gently, stirring constantly, until thickened. Beat in the egg yolks and pour into the pastry case.
- Step 4:** To make the meringue, place the egg whites in the bowl and using the whisk on high speed whisk the egg whites until stiff, but not dry. Gradually whisk in the caster sugar until very stiff.
- Step 5:** Spoon the meringue over citrus filling. Bake for 10-15 mins or until golden brown. Serve warm.

