



# LEMON MERINGUE MESS

Recipe Sheet No 16

Hampshire Farmers Markets Recipe Cards



*Recipe provided by The Smallholding at Tufton*

## **Ingredients:**

1 Jar Pinkham's Lemon Curd  
125ml/4fl oz whipping cream  
For the meringue:  
2 free-range egg whites  
100g/4oz caster sugar

1. Heat oven to 120C/fan 100C.  
Make meringue by whipping the egg whites until quite stiff, then gradually whisking in the sugar, 1 tbsp at a time. Once you have a glossy-looking mixture, dollop 6 blobs onto a baking tray lined with non-stick baking parchment and pop in the oven for 2 hrs.
2. To assemble, roughly crunch up the meringue so that you have a mixture of different-sized chunks and textures. Reserve a little of the lemon curd, then fold most of it, followed by all the cream, into the meringue before dividing the mess up into bowls (this is important to create the ripple effect). Finish off by running the remaining curd over the mixture in the bowls. You could garnish the pud with some lemon zest or mint. It is best to put this together at the last minute or the meringue could lose some of its crunch and become rather soft.

**Know-How:** Meringues keep really well for a few days in an airtight container or tin, if you want to make them ahead. Or to save yourself the hassle and buy your meringue from our producers at the HFM markets - there are several outlets from which to choose.