

# REAL LEMON PIE

**Preparation time:** 30 minutes + standing

**Total cooking time:** 50–55 minutes

**Serves** 8–10



## Lemon filling

4 thin-skinned lemons

2 cups (500 g/1 lb) caster sugar

4 eggs

## Shortcrust pastry

1<sup>3</sup>/<sub>4</sub> cups (220 g/7 oz) plain flour

150 g (5 oz) chilled unsalted butter, chopped

2 tablespoons caster sugar

milk, for glazing

1 Wash the lemons. Slice 2 unpeeled lemons very thinly and remove the seeds. Peel the other lemons, removing all the pith, and slice the flesh very thinly. Remove the seeds. Put all the lemons in a bowl with the sugar and stir until all the slices are coated. Cover and leave overnight.

2 Preheat the oven to moderate 180°C (350°F/Gas 4). Sift the flour and a pinch of salt into a bowl. Use your fingertips to rub in the butter until crumbly. Stir in the sugar. Gradually add 1–2 tablespoons water, mixing with a knife. Gather the dough together, divide in half and roll each portion into a 25 cm (10 inch) circle. Lightly grease a 23 cm (9 inch) pie dish and line with pastry. Cover and chill the other circle.

3 Beat the eggs and add to the lemon slices, mixing gently but thoroughly. Spoon into the pastry shell and cover with the pastry circle, crimping the edges to seal. Decorate the top with pastry scraps, brush with milk and bake for 50–55 minutes, or until golden brown.

**NOTE:** To use this pastry for a delicious apple pie, peel, core and slice 5 apples into thin slices, toss the apple slices in 3 tablespoons caster sugar and a large pinch of cinnamon and fill the pie. Cover with the pastry lid and press the edges together to seal. Trim the edges and make two or three slashes in the top of the pie. Dust with 1 tablespoon caster sugar and bake in a preheated moderate 180°C (350°F/Gas 4) oven for 50 minutes.