

Passionfruit, Lemon Curd & Pistachio Meringue

Serves 8 – 10

Preparation Time – 30 minutes

Cooking Time – 25-30 minutes (Including preparation of lemon curd)

Ingredients.

The Meringue.

- 5 free-range egg whites
- 280g caster sugar
- 30g shelled pistachio nuts, finely chopped
- Zest of half a lemon – finely grated.
- Icing sugar for dusting

The Lemon Curd.

- 100g unsalted butter, softened
- 215g caster sugar
- 5 free-range egg yolks
- 3 large lemons, juice and finely grated zest

The Filling.

- 2 passionfruit
- 250ml double cream, lightly whipped
- 1 Tsp vanilla extract
- 30g icing sugar, sifted (Plus extra for dusting)
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Method;

1. Preheat the oven to 180C Fan.
2. Line a 23x33cm Swiss roll tin with greased non-stick baking parchment.
3. Separate the egg yolks and whites. Place the egg whites into a large, clean bowl. Keep the yolks to one side, you'll use these later for the lemon curd.
4. Using an electric mixer whisk the egg whites on full speed until very stiff. Now add the sugar, a teaspoon at a time, whisking at high speed all the time. Once all the sugar has been added, add the lemon zest and continue to whisk until very stiff and glossy.
5. Spread the meringue mixture onto the lined tin, sprinkle evenly with the chopped nuts.
6. Bake for about 8-10 minutes until golden-brown. Lower the oven to 140°C and bake for a further 15 minutes until firm to the touch.
7. Leave to cool in the tin for 5 minutes then remove and turn upside down onto a new piece of non-stick baking paper. Carefully peel the paper from the base of the meringue and leave it to cool fully.



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Prepare the lemon curd.

1. Make sure you have a sterilised jar ready before preparing your homemade lemon curd!
2. Place the lemon zest, juice, butter and sugar into a heatproof bowl. Sit the bowl over a pan of just simmering water. Stir occasionally until the butter has melted.
3. Once the butter has melted, using a whisk, gradually add the egg and gently whisk (approx. 8 minutes) until the mixture has thickened. Be careful the water does not boil as this will curdle the curd. The mixture will coat the back of a spoon once done.
4. Once cooled pop about 6 tablespoons of the lemon curd to one side (this will be used in the roulade) and place the remaining curd into a sterilised jar. It will keep in the fridge for 2 weeks.
5. Lightly whisk the cream until it forms soft peaks. Add the vanilla extract and icing sugar and whisk to combine.
6. Spread the lemon curd over the cooled meringue leaving a 2 cm gap (no filling) around the edge of the meringue. Now spread the passionfruit over the curd and finally spread over the vanilla whipped cream.
7. Lightly score the meringue along one long side, slightly in from edge. Start to roll the base carefully and roll up the meringue tightly, using the paper to help you. The meringue will naturally crack slightly so don't worry! Place on a plate with the join underneath.
8. To serve, dust with icing sugar.
9. Best enjoyed the day it is made but you can store it in the fridge for up to two days. It will soften during this period.

