

# Lemon meringue pie with ginger crunch

## **Tools**

12 x 4" ramekin bowls  
Lemon squeezer  
Hob or hot plate  
pot  
Grater  
Whisk  
Tea spoon  
Rolling pin  
2 large mixing bowls  
Mixer with whisk attachment  
Large piping bag  
Scissors

## **Ingredients**

### Base

75g butter  
25g demerara sugar  
87g digestive biscuit  
87g ginger biscuit

### Filling

2 x 394g condensed milk  
6 egg yolks  
Finely grated zest & juice of 8 medium lemons

### Topping

6 egg whites  
350g golden caster sugar