

APRICOT MERINGUE PIE

450g Short crust Pastry
250g Crazy Jack Apricots
250g Crazy Jack Sugar
3 eggs, separated
Juice & zest of one orange

1. Soak the apricots for 1 to 2 hours
2. Pre-heat the oven to gas mark 5, 190oF.
3. Roll the pastry and line a 20cm (8") fluted loose-bottomed flan tin. Chill.
4. Boil the apricots with 150g sugar until soft. Allow to cool.
5. Place in food processor with juice & zest of orange - add egg yolks & blend again.
6. Pour into pastry case and bake for 30 minutes, or until lightly set.
7. Whisk egg whites until stiff, and add remaining sugar, a little at a time.
8. Pile onto the tart and bake for a further 15 minutes.

Allow to cool slightly before serving.