Lemon Meringue Tartlets
Left over pastry from making quiche
2 egg whites from making quiche
100g caster sugar
12 teaspoons of lemon curd

Pre-heat the oven to 200C. Roll out the pastry trimmings and using a cutter line the holes of a 12-hole mini muffin tin. Bake blind as above. Remove the baking beans and fill each tartlet case with a small teaspoon of lemon curd. Whisk the egg whites until soft peaks form and then slowly add the sugar, whisking between each addition. Top each tartlet with a spoonful of meringue and put back into the oven, reducing the temperature to 180C for about 10 minutes until they are crisp.

Watch Mrs Duff's video lesson here - https://drive.google.com/file/d/1vu-g-12d-pAwEr-1Fh5yfOao9uTqWvq9/view?usp=sharing