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Filling

1 lemon

4oz sugar

2 egg yolks

1oz cornflour

1/2 pint water

1 oz butter

cut lemon into 4 put in liquidiser with water sugar egg yolks cornflour blend for 20 seconds pour through mesh strainer into saucepan pressing to extract all the liquid Add butter and cook until thickens cook for further 2-3 minutes then pour into pastry case when cool

makes enough for 4 people unless you are greedy !!

I like a thin skin lemon not waxed which can be a problem here