

Lemon Meringue Tarts

Melba Snacks Whole Grain

Yields ~24 tarts

- 1 box of Melba Snacks Whole Grain
- Lemon Curd
- Meringue

For Lemon Curd

Yield: 2 cups

- 1 tablespoon finely grated fresh lemon zest
- 2/3 cup fresh lemon juice
- 1 cup sugar
- 3 large eggs
- 1/2 cup unsalted butter, cut into tablespoon pieces

1. Whisk together zest, lemon juice, sugar, eggs in a 2-quart heavy saucepan.
2. Add butter all at once and cook over moderately low heat, whisking constantly, until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 10 minutes.
3. Immediately pour curd through a fine sieve into a bowl, then chill, covered.

For Meringue

- 3 large egg whites, at room temperature 30 minutes
- 1/4 teaspoon cream of tartar
- 1/2 cup granulated sugar

1. Beat whites with cream of tartar using an electric mixer at medium speed until they hold soft peaks.
2. Increase speed to high and add sugar, 1 tablespoon at a time, beating until meringue just holds stiff, glossy peaks.

Assemble Tarts

1. Spoon cold lemon curd in a large zip lock bag and remove any air pockets; knead slightly.
2. Cut one corner tip off the bag which allows you to squeeze the cold curd onto the toast.
3. Gently squeeze the lemon curd bag onto the toast making sure to have a smooth, flat top.
4. Add a dollop of meringue decoratively over the filling.
5. Immediately bake until meringue is golden-brown, 8-10 minutes.

