

Minichefs: lemon pie at Foodiction

Lemon pie rolls off the tongue rather well, n'est-ce pas? Wait until you taste it. Our Minichefs made this tangy dessert in Johannesburg over the weekend, when they hit the [Foodiction](#) kitchen ([watch this video](#) to get a taste for our Jo'burg Minichef adventure and to see just what little people can achieve).

Under the careful eyes of five chefs, we made [bunny chows](#) and these treaty pies, easy peasy and great for little folk to get busy with.



Tools required:

[Tart tins](#)
[Grater for zesting](#)
[Rolling pin](#)
[Baking beans](#)
[Saucepan](#)
[Whisk](#)

Ingredients (to make four mini pies):

Puff pastry
1 cup white sugar

2 tbsp flour
3 tbsp cornflour
1/4 tsp salt
1 and 1/2 cups water
2 lemons, juiced and zested
2 tbsp butter
4 egg yolks, beaten

Method:

1. Pre-heat your oven to 175°C.
 2. To make the pastry shell: roll the pastry out to the desired size on a floured surface. Cut your pastry to fit, place in your greased tart tins and blind bake for 10-12 minutes until golden brown. (Blind baking means that you cover the chilled pastry with baking paper and fill with baking beans. This prevents the pastry from rising during the cooking process.)
 3. To make your lemon filling: in a medium saucepan, whisk together sugar, flour, cornflour and salt. Stir in the water, lemon juice and lemon zest.
 4. Cook your lemon mixture over a medium-high heat, stirring frequently until the mixture comes to a boil. Stir in the butter.
 5. Place your egg yolks in a small bowl and gradually whisk in 1/2 cup of the hot lemon mixture.
 6. Whisk your egg yolk mixture back into the remaining lemon mixture.
 7. Bring to a boil and continue to cook while stirring continuously until thick.
 8. Remove from the heat and pour your filling into your baked pastry shell and allow to cool.
- And that's all there is to it. [Minichefs](#) are masters in the kitchen. Fact.

A big thanks to all the Minichefs who made Saturday's event such a hefty success and also to the marvelous [Foodiction](#) for hosting the madness (if you are in the Jozi area – check them out, really).

Get your Minichefs cooking and [send us](#) photos of your adventures. Also, keep your eyes peeled on this [Spatula-shaped](#) space for details of more Minichef-inspired events.