Lemon Meringue Pie

SERVES 6

Ingredients

**Filling**
- Juice of 3 lemons
- 1 tsp lemon rind – grated
- 2 cups cashews – soaked overnight in water (or at least a few hours)
- 1 tbsp agave (or fav natural sweetener)
- 1 tsp turmeric
- ¼ cup of water – optional to thin out mix

**Meringue**
- 4 egg whites
- 1 tbsp agave

**Base**
- 1 cup almonds
- 1 cup walnuts
- 4 dates
- Good pinch of salt

Instructions

Preheat oven to 100 degrees Celsius
Place walnuts, almonds, dates and salt into food processor and blend until ground. Transfer to bowl. Place soaked cashews, lemon juice, lemon rind, agave, turmeric and salt into food processor and blend until smooth – this may take a bit of blending.

Whip up eggs whites gradually adding agave until egg whites form soft peaks. On a piece of baking paper smooth out with a knife the meringue so it is about 1cm thick. Bake in the oven until golden brown. Turn off oven and leave in there to crisp up.

Then assemble your lemon meringue pie – starting with the nutty base, followed by the lemon filling. Topped with broken up crispy meringue pieces.