

## Gluten Free Gooseberry Meringue Pies (FEBRUARY)

### Pastry

4 oz rice flour

2 oz corn flour

2 oz ground almonds

4oz butter [Graham's dairy](#)

1 beaten egg plus 1 tbsp water [Pillars of Hercules](#)

[roll pastry between 2 sheets clingfilm for easier handling](#)

[bake blind](#)

### Filling

1 pound gooseberries [Tayport garden and fruit tree walk](#)

5oz xylitol (a healthier sugar alternative) or caster sugar

juice of 1 lime (or lemon)

1 ½ oz cornflour 4 egg yolks [Pillars of Hercules](#)

[simmer gooseberries for a few minutes with 2 tbsps water to form a pulp. \(I blended it\) mix corn flour with limejuice, add, cook a few minutes stirring until it thickens. Add egg yolks and cook further few minutes. Cool completely.](#)

### Meringue

4 egg whites [Pillars of Hercules](#)

7 oz caster sugar

1 teaspoon cornflour

[Whisk egg to stiff peak stage, gradually add sugar and corn flour.](#)

[Assemble and cook 20 minutes in a cool oven.](#)

[Makes 12 individual pies with lots of filling and meringue left over, or make one big pie which would be much less fiddly and just as yummy.](#)