



## Lemon Shaker Pie

170 g Lemons, Organic, Sliced

Wash, then slice off the end tips of organic lemons.

Halve them, and remove the seeds.

Using a mandoline (wonderful slicing tool) or a VERY sharp knife, slice as thin as possible.

Remove ALL the seeds!

After, thinly slice most of the “leftover” lemon from the mandoline by hand.

235 g Sugar

1/3 tsp Salt

1/3 whole Vanilla Bean

Slit the vanilla beans and scrape the seeds out of the pods.

Mix sugar, salt and lemons with the vanilla bean seeds and pods.

Cover and leave in cooler overnight, or longer.

2-1/3 ! whole Eggs, Fresh 120 g

Whisk eggs. Mix into the lemons.

33 g Butter, melted 2 Tbsp + 1 tsp

10 g All-purpose Flour 4 tsp

Blend flour and butter. Mix thoroughly into the lemon mixture

Mix filling thoroughly to blend. Scrape into an unbaked prepared shell. Place top crust over, seal, finish and make 6 slits.

Bake in a convection oven 375°F high fan 15 min. +350°F low fan 12 - 15 \*OR\* regular oven at 400°F for 15 min., rotate and continue baking 350°F until light golden finish and the internal temperature reaches 165°F.