Lemon Meringue Crepes



These Lemon Meringue Crepes are a bright, elegant dessert that brings together soft, delicate crepes with zesty lemon curd, crisp meringue pieces and a drizzle of vibrant raspberry coulis. Made with fresh Pace Farm eggs, the crepes are light yet tender, providing the perfect base for the sweet-tart lemon filling. Finished with meringue for texture and balance, this recipe is ideal for weekend brunch, entertaining, or a show-stopping dessert that feels indulgent but refined.

Prep:	10 mins
Cooking:	30 mins
Serves:	2
Makes:	8

Ingredients

Crêpe batter (makes 8 x 28cm crêpes)

- 2 large eggs
- 250g plain flour
- 500ml full cream milk
- 1 tbsp caster sugar
- ½ tsp rice bran or olive oil
- ½ tsp salt

Lemon curd

- 4 x egg yolks
- 250g caster sugar
- 125ml lemon juice
- 1 tablespoon lemon rind
- 125g unsalted butter, diced

Toppings

- Meringue pieces

- Raspberry coulis

Method

How to make the lemon curd

1. Dice the butter and set aside in the fridge.
2. Add water to a saucepan and heat to simmer.
3. Place a stainless steel or glass bowl on the simmering saucepan (double boiler) and add the eggs, sugar, lemon juice and lemon rind into the bowl and whisk continually.
4. Slowly add the cold diced butter and stir continually until all butter is added and melted.
5. The curd is ready when you run a finger along the back of a spoon dipped in the curd and it stays separated.
6. Strain/sieve into a jug or bowl.
7. Refrigerate to set the curd.

How to make the crêpes

1. Add eggs, oil and half of the milk into a mixing bowl.
2. Add the sugar and salt into the bowl, then add the flour slowly, whilst mixing thoroughly.
3. Once the batter is smooth, add the remaining milk and mix together. Set aside to rest.
4. Heat a non-stick frying pan on a medium heat; add butter or oil if preferred. If using a regular frying pan, butter or oil is required.
5. Ladle approximately 100ml of batter and swirl the pan so it spreads around the pan. Flip the crêpe once the first side is golden brown. It should take approximately 2 minutes to cook on each side.
6. Place crêpes on a wire rack covered with a tea towel to keep warm while making the rest of the crêpes.

Putting the dish together

Spoon the lemon curd into a crepe, fold and serve with mini meringues and raspberry coulis.

Notes

You can serve with ice cream or cream for extra pizzazz!

If you are wanting to make these crepes in bulk, we have these wholesale egg products to make it easier:

- Frozen whole egg
- Whole dried eggs

If you are wanting to make the lemon curd in bulk, these wholesale products will help:

- Egg yolk powder
- Frozen egg yolk
- Frozen sugared egg yolks

Australian Eggs