Lemon delicious pudding

By Shannon Bennett

15 minutes
Preparation time

25 minutes
Cooking time

12 Servings
Serves

INGREDIENTS

Pudding
70 g butter
200 g caster sugar
5 eggs, separated
1 lemon, zest
100 ml lemon juice (approximately 2 lemons)
60 g self-raising flour
300 ml milk

Moulds
20 g butter
50 g caster sugar

To serve
Fresh cream, to serve

METHOD

Moulds

1. Grease 12 x 160 ml (? cup) ramekins with butter and dust with sugar.

Pudding

1. Place the butter, 70g of sugar, egg yolks and zest in a large bowl and gently whisk to combine.
2. Add the lemon juice and stir gently through the flour.
3. Add the milk, using a hand held whisk, gently stir until combined. Mixture will be runny.
4. In a separate bowl, whisk the egg whites until soft peaks form, add the remaining sugar and whisk again. Fold into the lemon mixture in 3 separate batches.
5. Fill the ramekins 5mm from the rim.
6. Place the ramekins on a perforated tray. Place in the Steam Combination oven on shelf position 2.
7. Select User Programme and create the following:
   Select Combination Mode, Fan plus 165°C + 45% moisture + 16 minutes. Select Fan Plus 165°C with zero moisture and cook for a further 7 minutes. Follow the prompts on the screen to start cooking.
8. Refrigerate for 15 minutes or more before turning out, upside-down.

To serve

1. Lightly whip fresh cream to serve.

Hints and tips

● A variation would be to serve with pistachio ice cream and grated pistachio on top.