

Miele

Lemon delicious

By Kirsten Tibballs

1 hour 30 minutes

Preparation time

25 minutes

Cooking time

8

Serves



INGREDIENTS

Whipped white chocolate cream

95 g good quality white chocolate
28%
335 ml fresh cream 35% fat
15 g liquid glucose
1 tsp vanilla bean paste

Lemon pudding

70 g unsalted butter, melted
1 tsp lemon zest, finely grated
50 ml lemon juice
160 g caster sugar
45 g self-raising flour, sifted
190 ml full cream milk
4 eggs, separated
Pinch of cream of tartar

METHOD

Whipped white chocolate cream

1. Place the chocolate into a bowl.
2. Place 135 ml of the fresh cream, glucose and vanilla into a saucepan on medium heat, induction setting 7 and bring to the boil.
3. Pour the boiled cream mixture over the chocolate and whisk until the chocolate has completely melted and combined.
4. Add the remaining 200 ml of fresh cream and mix to combine.
5. Cover with plastic wrap touching the surface and place into the refrigerator for a minimum of 6 hours.

Lemon pudding

1. Place the melted butter, lemon zest, lemon juice, 95 g of the caster sugar, flour, milk and egg yolks in a bowl and whisk to combine.
2. In the bowl of a freestanding mixer with a whisk attachment, whisk the egg whites, cream of tartar and remaining caster sugar on high speed until the meringue reaches a soft peak.
3. Fold one third of the meringue into the lemon mixture before gently folding through the remaining meringue.
4. Use vegetable oil spray to lightly grease 8 glass pudding jars, 80 mm in diameter x 45 mm in depth.
5. Spoon the mixture evenly between the prepared jars.
6. Place the jars into a large perforated steam container and cover loosely with foil.
7. Carefully place the tray into the steam oven and Steam at 85°C for 25 minutes until set.

Assembly

1. Transfer the chilled white chocolate cream into the bowl of a freestanding mixer with a whisk attachment and whip until it reaches a firm consistency.
2. Prior to serving, use a large warm spoon to top the pudding with a scoop of whipped white chocolate cream. Serve the pudding warm.