

Miele

Lemon and wattle seed pudding, soured cream

By Matt Stone

20 minutes

Prep time

2 hours, 45 minutes

Cooking time

10-12 Servings

Serves



INGREDIENTS

4 lemons
250g butter, room temperature
250g sugar
150g plain flour, unsifted
4 eggs
1 teaspoon baking powder
1 tablespoon ground wattle seed
½ vanilla pod
Lemon verbena leaves and flowers
(optional)
Soured bio-dynamic cream

METHOD

1. Wash the lemons and place on a perforated steam oven tray. Place in the steam oven and cook at 100 °C for 2 hours. Once cooked, remove and cool.
2. Once the lemons are cooled, place on a chopping board and roughly chop, remove the seeds making sure you keep all of the flesh of the lemon as this is really important for the acidity of the dish. Set the lemon aside for later use.
3. Place the soft butter and sugar into a bowl. Whisk until the sugar and butter is creamed together.
4. Gently fold lemon pieces into the creamed butter and sugar mixture.
5. Add the flour to the mix, gently folding through the mix.
6. Add the eggs one at a time to the mix, break up the yolk before folding into the mix. Once the egg is $\frac{3}{4}$ folded into the mix, add the next egg.
7. Add the ground wattle seed, seeds from the vanilla pod and baking powder and mix well.
8. Spoon the mixture into coffee cups or ramekin dishes, $\frac{3}{4}$ full. Use your fingers to flatten out the mix.
9. Place the cups into a deep steam oven tray. Pour water to half the level of the cups and cover with aluminium foil. Steam puddings at 100 °C for 30-45 minutes.
10. Garnish with lemon verbena and serve with soured cream on the side.

Hints and tips

- The puddings can be served straight away or can be made in advance and re-heated in the steam oven to warm through prior to serving. Once cooked, the puddings can be kept for up to 3-4 days in an airtight container in the fridge.