

lemon delicious pudding

Australian Table July 2000

Serves 4-6

Preparation 20 minutes

Cooking 45 minutes

2 tablespoons unsalted butter at room temperature for the dish
PLUS 1 tablespoon unsalted butter at room temperature
185g caster sugar

2 large eggs, separated
2 tablespoons of plain flour
325ml milk
juice of 2 lemons, plus grated rind of 1 lemon

Preheat oven to 160°C.

Butter an ovenproof dish with the 2 tablespoons of softened butter.

Combine the remaining butter and the caster sugar in a bowl and beat until light and fluffy. Add the egg yolks one at a time, beating the first yolk in well before adding the next. Sift the flour over the mixture and fold in gently, then stir in the milk. Add the lemon juice and rind and mix until well combined.

In a clean bowl, beat the egg whites until stiff peaks form, then gently fold into the mixture.

Pour the mixture into the dish and fill with hot water, so that the water comes halfway up the sides. Bake for 45 minutes, or until set firmly and golden brown.

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