

# Upside-down lemon, maple and vanilla pudding with lemon-maple butter

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Celebrate anything - this pudding is so delicious - I am going to try substituting the charred lemons with some brandied cumquats I have preserved next time -  
Recipe thank you Ottolenghi.

Be sure to remove the butter for the pudding from the fridge well in advance - it needs to be super soft at room temperature before making the base.

Serves 8

3 medium lemons, thinly sliced into ¼ cm-thick rounds to get 24 slices, pips removed  
165ml maple syrup  
1 vanilla pod, halved lengthways, seeds scraped and reserved with the pod  
225g plain flour  
2 tsp baking powder  
⅓ tsp salt  
225g unsalted butter, softened at room temperature, then cut into 2cm cubes  
3 large eggs, plus 1 yolk  
225g light soft brown sugar  
60ml whole milk  
240g crème fraiche, to serve

## LEMON-MAPLE BUTTER

50ml lemon juice  
120ml maple syrup  
120g unsalted butter, fridge cold and cut into 1½cm cubes

1. Preheat the oven to 170°C fan. Line a baking dish about 30cm x 20cm in size with a piece of baking parchment large enough to cover the base and sides.
2. Place a large, non-stick frying pan on a high heat and, once very hot, char a third of the lemon slices on both sides - about 1-2 minutes per side. Continue in with the rest.
3. Put 120ml of maple syrup and the scraped-out vanilla pod in the base of your prepared baking dish. Top with the charred lemon slices, spreading out so they cover the entire base, overlapping in places.
4. Sift the flour, baking powder and salt into the bowl of a stand mixer, with the whisk attachment and mix on medium speed to combine. Add the softened butter, eggs, yolk, vanilla seeds, brown sugar, milk and the remaining 3 tablespoons of maple syrup, and mix on medium speed for 2 minutes until combined. The mixture will look as if it's split a little with some smaller cubes of butter - but that's okay.
5. Spoon the mixture into a piping bag, snipping the base, and pipe the mixture evenly on top of the lemons in the baking dish (piping the mixture ensures the lemons don't move around too much). Gently smooth over the mixture with the back of a spoon. Fold over the excess baking paper to cover, then wrap the dish tightly in foil.

6. Place the baking dish in a larger roasting tin (roughly 40cm x 28cm). Pour enough boiling water into the tin to come 3cm up the sides (about 1 litre), then bake for 70 minutes, or until a toothpick inserted into the centre comes out clean. Remove the foil, unwrap the top of the pudding and lift out the baking dish from the water. Set aside for 5 minutes before carefully inverting the whole thing on to a platter, removing the parchment paper to expose the lemons.

7. Towards the last 10 minutes of cooking, make the lemon-maple butter. Put the lemon juice and maple syrup into a small saucepan and bring to a simmer on a medium-high heat. Cook for about 2 minutes, then turn the heat down to low and, when no longer simmering, gradually add the butter cubes a little at a time, whisking with each addition until incorporated. Don't let the mixture boil at all - you should be left with an emulsified sauce. Remove from the heat.

8. Drizzle one-third of the lemon - maple butter all over the pudding and serve warm, with the extra maple butter and crème fraîche alongside.

