

Lemon delicious pudding

So many lemons - it's time to make a lemon delicious pudding.
Recipe from Stephanie Alexander.

butter

2 lemons

1 ½ cups castor sugar

3 eggs, separated

3 tbsp self raising flour

1 ½ cups milk

Preheat oven to 180c + butter a 1L ovenproof dish. Zest 1 of the lemons + juice both. In a food processor, cream 60g butter with zest + sugar, then add egg yolks. Add flour + milk alternately to make a smooth batter. Scrape mixture from the side of the food processor bowl + blend in lemon juice. Transfer to a clean basin. Whisk egg whites until creamy + firm + fold gently into batter. Pour batter into the prepared basin. Stand basin in a baking dish + pour in hot water to come halfway up the sides of the basin. Bake for 1 hour. Allow to cool a little before serving. Serve with pouring cream + even some ice cream for added decadence.

