



Lemon delicious pudding



Serves 6

Recipe by Julia Busuttil Nishimura



50 minutes

INGREDIENTS

- 100g unsalted butter, softened, plus extra for greasing
- 225g (1 cup) caster sugar
- Zest of 1 lemon
- 3 eggs, separated
- 100g (3/4 cup) self-raising flour
- 250ml (1 cup) full cream milk
- Juice of 3 lemons (approximately 200ml)
- Pinch of sea salt
- Cream to serve

NOTES

Make sure the bowl you beat the egg whites in is clean and free of any fat, which will inhibit the egg whites from beating to stiff peaks.

DIRECTIONS

1. Preheat oven to 170°C. Grease a 28cm round baking dish with butter.
2. Cream the butter, sugar and lemon zest until light and fluffy (you can use a stand mixer fitted with a paddle attachment, handheld electric beater or bowl and wooden spoon). Add the egg yolks, one at a time, mixing well between each addition. Add the flour and milk and mix on a low speed until well incorporated. Finally add in the lemon juice and mix to combine.
3. In a clean bowl, beat the egg whites with a pinch of salt until stiff peaks form. Fold half of the egg whites into the batter, gently incorporating it, before folding in the remaining half. Pour the batter into the prepared dish. Place the dish onto a deep baking tray and fill the tray with enough boiling water to come up half way to the baking dish. Bake in the preheated oven for 30-35 minutes or until the top of the pudding is light golden and bounces back when lightly pressed with your finger.
4. Serve the hot pudding with cream.



Breakfast

with Kim Napier

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