

Miele

Tangy lemon pudding (dairy and egg free)

By Miele

20 minutes

Preparation time

35 minutes

Cooking time

8-10 servings

Serves



INGREDIENTS

2 cup self-raising flour
½ cup caster sugar
1 lemon, zested
½ tsp salt flakes
150g coconut yoghurt
1 tsp vanilla paste
1 cup coconut milk

Topping

½ cup caster sugar
1½ cups boiling water
100ml fresh lemon juice (approx. 2 lemons)

To serve

¼ cup pistachios, ground
Coconut yoghurt
Icing sugar for dusting

METHOD

1. Pre-heat Steam Combination Oven on Cakes Plus at 180°C, place a rack on shelf position 1.
2. Grease a deep ovenproof dish, approximately 25cm x 25cm.
3. Place flour, sugar, lemon zest and salt into the bowl of a freestanding mixer with paddle attachment fitted. Mix for 1 minute to combine well.
4. Add yoghurt, vanilla paste and almond milk to the dry ingredients and beat on a medium speed until just combined and no large lumps remain.
5. Pour the batter into the prepared dish and smooth out on top with a spatula.

Topping

1. Sprinkle the sugar evenly over the top of the pudding.
2. Combine the boiling water and lemon juice. To avoid the liquid pushing holes into your pudding, gently pour out the liquid over the back of a large spoon to cover the pudding.
3. Place into the Oven and Bake for 30–35 minutes until lightly browned and springy to the touch.
4. Allow to stand for 5 minutes.

To serve

1. Place a tablespoon of the ground pistachios into the base of your serving dish or plate. Carefully scoop out a serving of pudding on top of the pistachios. Dust with icing sugar and serve with a spoonful of yoghurt.

Hints and tips

- When baking in a round 20cm soufflé dish, Bake for 1 hour.
- This dish will work equally well with any yoghurt or milk you prefer.
- Egg, dairy and lactose free.