

Miele

Lemon delicious pudding

By Shannon Bennett

15 minutes

Preparation time

25 minutes

Cooking time

12

Serves



INGREDIENTS

Pudding

70 g butter

200 g caster sugar

5 eggs, separated

1 lemon, zest

100 ml lemon juice (approximately 2 lemons)

60 g self-raising flour

300 ml milk

Moulds

20 g butter

50 g caster sugar

To serve

Cream

METHOD

Moulds

1. Grease 12 x 160 ml ramekins with butter and dust with sugar.

Pudding

1. Place the butter, 70g of sugar, egg yolks and zest in a large bowl and gently whisk to combine.
2. Add the lemon juice and stir gently through the flour.
3. Add the milk, gently whisk until combined. Mixture will be runny.
4. In a separate bowl, whisk the egg whites until soft peaks form, add the remaining sugar and whisk again. Fold into the lemon mixture in 3 separate batches.
5. Fill the ramekins 5 mm from the rim.
6. Place the ramekins into a perforated steam container. Place into the combi steam oven on shelf position 2.
7. Select Combi Mode:
 - Stage 1: Fan Plus at 165°C + 45% moisture + 16 minutes.
 - Stage 2: Fan Plus at 165°C with zero moisture + 7 minutes.
8. Once cooked, refrigerate for at least 15 minutes before turning out upside down.

To serve

1. Lightly whip fresh cream to serve.

Hints and tips

- A variation would be to serve with pistachio ice cream and grated pistachio on top.