

**Miele**

# Lemon delicious pudding

By Shannon Bennett

**15 minutes**

Preparation time

**25 minutes**

Cooking time

**12 Servings**

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

Fresh cream, to serve

## **METHOD**

### **Moulds**

1. Grease 12 x 160 ml (? cup) ramekins with butter and dust with sugar.

### **Pudding**

1. Place the butter, 70 g of sugar, egg yolks and zest in a large bowl and gently whisk to combine.
2. Add the lemon juice and gently stir 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 Pro 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.