



INGREDIENTS

- 50g salted butter
- $\frac{3}{4}$ cup castor sugar
- 2 tablespoons finely grated lemon zest
- 3 eggs, separated
- $\frac{1}{2}$ cup self-raising flour
- $1\frac{1}{2}$ cups milk
- 100ml strained lemon juice
- Icing sugar, for dusting
- Crème fraîche, for serving

Lemon Delicious

This Aussie classic is a self-saucing pudding - one of those easy desserts that magically separate into a sponge top with a warm sauce underneath. It's tangy and a little goes a long way, especially when served with crème fraîche, so I think a small ramekin is just right as an after dinner treat ... but you could bake it in six 200ml ramekins or even one large 1.2 litre dish and spoon it out at the table (you'll just need to increase the cooking time a little). Serve it with ice cold limoncello, such as Lemon Z from New Zealand - I store mine in the freezer with the vodka.

Serves 8

METHOD

1. Preheat oven to 180°C.
2. Using an electric mixer, beat butter, sugar and lemon zest together until smooth and creamy.
3. Beat in egg yolks.
4. Beat in flour and milk, alternately in batches, to form a smooth batter.
5. Stir in lemon juice (don't worry if it looks a little curdled).
6. Whisk egg whites until they form stiff peaks, then gently fold them into the batter in three batches.
7. Spoon into 8 greased 150ml ramekins and place in a baking dish.
8. Pour boiling water into the baking dish to come half way up the sides of the ramekins.
9. Bake for 20 minutes or so, until tops are firm.
10. Remove from oven and set aside to rest, in the water, for 10 minutes.
11. Dust with icing sugar and serve with crème fraîche.