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## RECIPE OF THE WEEK

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# Easy Lemon Pudding

This recipe of Sara's is so simple to throw in the oven after roasting chicken or pork that it should be part of a new 'home economy' class (instead of 'Food Technology').

Add the egg yolks and flour and beat well.

Stir in the milk and 30-45 ml (2-3 tbsps) lemon juice.

Whisk the egg whites stiffly, fold in and pour the mixture into a fairly large greased ovenproof dish - about 1.3 litre (2 1/4 pt).

Stand the dish in a shallow tin of water and cook in the oven at 200°C (400°F) mark 6 for about 45 minutes, or until the top is set and spongy to the touch.

Serves 4.

*To download this recipe go to [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)*



How I wish the dinner ladies at my school could have made this recipe instead of lemon meringue out of a packet!

*grated rind and juice of a large unwaxed lemon*

*50g butter*

*100g granulated sugar*

*2 eggs, separated*

*300 ml milk*

*50g self raising flour, sifted*

Add the lemon rind to the butter and sugar and cream the mixture until pale and fluffy.

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