

## LEMON PUDDING WITH LEMON BUTTER SAUCE

A very light, fresh, and lemony pudding with a zingy lemon sauce – couldn't be simpler! I think it's even better with a little puddle of home - made custard, but then I am a custard fan!

175g S.R. Flour  
1 1/2 level teaspoons Baking powder  
pinch salt  
175g caster sugar  
zest of 2 lemons – finely grated  
3 drops lemon oil  
3 eggs  
175g unsalted butter - melted  
150ml milk and water mixed

Sauce:-

zest and juice of 2 lemons  
juice of 1 lemon extra  
6 tbsp. caster sugar  
2 tbsp. cointreau  
100g unsalted butter – cut into cubes and chilled

Grease 6 individual pudding tins and then dredge the sides with a mixture of flour and caster sugar  
Preheat the oven to 180 C,350F, gas mark 4.

Melt the butter and allow to cool  
Measure the milk and water  
Sieve the flour, baking powder, salt and sugar into a mixing bowl. Stir in the grated zest.  
Make a well in the centre and drop in the eggs  
Add the butter, milk and water and lemon oil  
Blend together using a small whisk or mixing spoon until the mixture forms a smooth batter  
Pour into the prepared tins and bake in the preheated oven for about 20 to 25 mins. Until well risen and golden . The puddings should feel as firm in the middle as they do at the sides  
Turn the tins upside down onto a wire cooling tray and leave 5 mins.  
Ease down the sides with a small knife and then shake out of the tins  
Serve with the sauce poured over and around. A little pile of candied zest on top tastes crunchy and fresh.

### MAKING THE SAUCE

Dissolve the sugar in the lemon juice over a low heat. Add the lemon zest and then bring to the boil.  
Cook at a fast bubble for 2 or 3 minutes to reduce the liquid down to a thick syrup  
Remove from the heat and sieve out the bits of zest. Add the Cointreau  
Whisk in the chilled butter a little at a time until the sauce is thickened and glossy

You could make some quick candied lemon zest for a garnish if you like.

Using a lemon zester, take long fine strips from the zest of a lemon. Put into a pan of cold water and bring to the boil. This will soften the lemon strips. Drain well and discard the water. Dry the zest in a cloth then put it into a small pan with 2 tbsp. caster sugar and toss over the heat until the sugar has stuck to the lemon and has formed a candied coating.

Store in a little box of sugar until needed.