

VEGETARIAN  
SERVES 6

## Lemon Delicious

MIKE MCENEARNEY

When we were thinking about which recipes to include in this book we couldn't go past this classic dessert. Mike prepared it for a fundraising event at the Sydney Seafood School, raising money for our cooking program in women's shelters. An excellent dessert for an excellent cause. It's also part of our Vegetarian Feasting feature on page 43.

Preheat the oven to 160°C.

Using an electric mixer fitted with the paddle attachment, cream the butter, lemon zest and 200 g sugar until pale and fluffy. Add the egg yolks and mix well. Gradually add the milk, lemon juice and flour in turns, mixing well between each addition until a smooth batter forms.

Place the egg whites in a spotlessly clean mixing bowl, add the remaining sugar and whisk until soft peaks form. Gently fold the egg whites through the batter until just combined.

Pour the batter into a 2 litre baking dish, then place in a roasting tin lined with a tea towel. Pour enough hot water into the tin to come halfway up the side of the dish.

Carefully transfer to the oven and bake for 30 minutes or until golden on top and springy to the touch. Turn the oven off and let the pudding rest in the oven for another 20 minutes, so the custard firms slightly.

Dust with icing sugar and serve warm with cream.

90 g unsalted butter, softened

finely grated zest and juice  
of 3 lemons

300 g caster sugar

4 eggs, separated

400 ml milk

100 g ( $\frac{2}{3}$  cup) self-raising flour

pure icing sugar, for dusting

pouring cream, to serve



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