



Queen of Puddings

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 eggs - 600 ml full fat milk - 1 piece lemon rind - 1 cup caster sugar - 2 cups soft white breadcrumbs - 1 tsp vanilla - 300g raspberry jam

Instructions

I made this for the first time tonight. It is a traditional English pudding which should only be made if you have a seriously sweet tooth. It is essentially a layer of jam sitting underneath a custard made with breadcrumbs which is finished off with a top layer of meringue. You can reduce the jam content if you wish - just make sure that there is enough to cover the bottom of the baking dish! 1. Preheat the oven to 150 C. 2. Butter a deep baking dish, at least 1.5L capacity. Spread with jam. 3. Heat the milk with the lemon rind until just before boiling-point. 4. Beat one whole egg and three egg yolks with 1/3 cup of sugar. Add the vanilla. 5. Discard the lemon rind and whisk the warm milk into the egg-sugar mixture. 6. Stir in the breadcrumbs and let sit 5 minutes. 7. Pour the breadcrumb-custard mixture over the jam and bake for 45-60 mins. The custard should be set but still a bit wobbly in the middle. 8. Beat the three eggwhites and gradually add the 2/3 cup of sugar until you achieve a thick, glossy appearance. 9. Turn up the heat to 190 C, swirl meringue attractively on top of the custard layer and bake for another 10 minutes.