**Ricotta ‘budino’ with candied citrus fruit**

**Ingredients**

* 110 gm (1/2 cup) semolina
* 500 gm ricotta
* 100 gm (3/4 cup) pure icing sugar
* 6 eggs, 4 separated
* 1 lemon, finely zested rind only, +1 lemon, sliced for candied
* Large pinch finely grated fresh nutmeg

Candied citrus

* 150g caster sugar
* 6-7 lemon slices

**Instructions**

For candied cumquats/lemons, combine caster sugar and 300ml water in a saucepan and bring to the boil over medium-high heat, stirring to dissolve sugar. Add fruit, reduce heat to low and cook until transparent (25-30 minutes).

Preheat oven to 180C. Bring 1 cup water to the boil in a small saucepan. Add semolina in a thin, steady stream, whisking, until incorporated. When bubbles appear, remove from heat and pour semolina onto a plate to cool.

Using a whisk, beat ricotta, icing sugar, 1 egg and 3 egg yolks, lemon rind and nutmeg until combined, then add semolina and beat to just combine.

In a separate bowl, on electric mixer, whisk eggwhites until soft peaks form. Fold egg white through ricotta mixture, then spoon into a buttered and floured muffin tray (half full) and bake until cooked through, when a skewer withdraws clean (35 minutes). Invert and serve immediately with candied cumquats or lemon slices.