Self-Saucing Citrus Pudding

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* *Total Time:* 45 minutes

INGREDIENTS

* 40g (very soft) butter
* 60g flour
* 2 limes (for 60ml juice and the zest)
* 1 lemon (for 60ml juice and the zest)
* 1 cup sugar /200g
* 4 eggs, separated
* 2 cups/500ml milk
* 1/4 tsp ground cardamom

INSTRUCTIONS

1. Set your oven to 170oC.
2. Separate your eggs. Add the egg whites to a clean metal bowl. Beat until the whites form soft peaks.
3. Stir the flour into the very soft butter using a rubber spatula, until it forms a paste.
4. Zest the citrus and set aside, then juice the citrus until you have 120ml fresh citrus juice (lemon and lime)
5. Using your fingers, rub the citrus zest and the cardamom into the sugar to release the oils from the zest. This will add more depth to the citrus flavour.
6. Slowly add the citrus juice into the butter and flour paste, mixing well so it doesn’t form lumps, then add in the zesty sugar.
7. Beat the egg yolks in the electric mixer until thick and pale then slowly whisk in the milk. Fold to combine using a spatula, and stir the egg mixture into the butter, flour, and citrus mixture.
8. Fold the whites through the batter, then pour the batter into a greased baking dish.
9. Bake at 165C for 25-30 mins.
10. Your pudding can be served immediately or allowed to cool to room temperature.