



Citrus Delicious

Preparation Time: 5 mins

Cooking Time: 45 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

Melted butter for greasing
3 tablespoons unsalted butter
1 cup caster/fine sugar
4 eggs separated
3 lemons juiced and strained
Zest of 5 lemons
4 tablespoons self-raising flour
1 cup milk
Extra tablespoon caster/fine sugar

DIRECTIONS

1. Preheat oven to 350f/180c
2. Grease 6 ramekins with melted butter
3. Beat unsalted butter and sugar in electric mixer on medium speed until well combined.
4. Add egg yolks one at a time and beat well each time.
5. Add juice and lemon zest and beat until combined.
6. Fold in milk and flour.
7. Whisk egg whites until soft peaks form – recommend doing this step first
8. Add extra tablespoon of sugar and whisk well until combined.
9. Add egg whites to butter mixture and fold in using a metal spoon until just combined. Do not over mix.
10. Pour into oven dish. Place over dish in another dish filled with water (water bath) and cook for 45 minutes.
11. Serve with vanilla ice-cream