



Lemon Gin Delicious

Green Hills Farm



Serving size: 4-6 | **Prep time:** 45 mins | **Cook time:** 30 mins

Ingredients

110 grams butter, softened
Zest of 3 lemons
3/4 cup caster sugar
3 eggs, separated
1/4 cup self-raising flour
370 ml milk
30ml Wild Dog Winery Lemon Myrtle Gin but any good gin will do^.
1/2 cup lemon juice (about 3 lemons)
Icing sugar for dusting

*Lemon Syrup (for gin aperitif)

Strained juice of 4 lemons simmered with 3/4 cup of caster sugar around 20mins until thick and syrupy. Stores in the fridge for 4 weeks.

^Kid friendly, remove gin and increase milk to 400ml.

Directions

Preheat oven to 180°C. Grease, with a little butter on baking paper, a 1.5-litre ovenproof baking dish - something on the smaller shallower side rather than a long and wide dish. Check that it fits into a deep baking tray as this pudding is cooked bain-marie style. The pudding is placed into a roasting pan that you fill with water to the halfway side of your pudding baking dish.

Beat egg whites in an electric mixer until firm peaks form. Remove egg whites into a separate bowl and set aside. Wipe out bowl and return to mixer. Note: if you have two mixing bowls that fit your electric mixer then you can keep egg whites in that bowl.

Cream butter and sugar with your mixer until pale and fluffy. On a low speed, add lemon rind and fold through for a few seconds then add in one egg yolk at a time, beating well after each addition until thick and creamy. Scrape down the sides of bowl, stay on a low speed, fold the flour, milk, gin and lemon juice until well combined.

Remove bowl and gently fold in (over 2-3 batches) the egg whites into lemon mixture – don't overwork it here. The lightness of the sponge comes from the fewest gentle movements. As Julia Childs says, and I paraphrase here,

the trick to folding is incorporating one into the other without deflating the puff of either.

Pour the batter into the prepared baking dish. Place the dish onto the roasting tray. Pour a kettle or two of hot water to get up to halfway point of your pudding dish.

Bake pudding for 30 minutes or until the top of the pudding is light golden and bounces back when lightly pressed with your finger.

Serve warm, dusted with sifted icing sugar. A good quality vanilla ice-cream or simple pouring cream are a match made in heaven. May be shot of gin and a splash of a simple lemon syrup* over ice as an accompanying aperitif.

Photos

