

Mandarin Delicious Pudding

INGREDIENTS:

3 eggs, separated
½ cup caster sugar
30g butter, melted
1 cup milk
2 tsp finely grated mandarin rind
1/3 cup mandarin juice
½ cup self-raising flour
½ cup caster sugar (extra)

DIRECTIONS:

- Preheat oven to 180°C.
- Beat egg yolks and caster sugar in a small bowl with electric beater until thick and creamy, transfer to a large bowl.
- Whisk in melted butter, milk, mandarin rind & juice, and sifted flour.
- Beat egg whites in clean, small bowl with electric beater until soft peaks form, gradually add second measure of caster sugar in batches, beat until dissolved.
- Fold beaten egg white mixture into mandarin mixture in two batches.
- Pour into lightly greased oven-proof dish.
- Place pudding dish in a large roasting dish and add enough hot water to come halfway up the side.
- Bake 40-45 minutes or until pudding is just set.

To serve: Serve pudding hot with cream or whipped cream

Serves 4-6



Recipe, styling & photography: Harriet Harcourt