

Queen of Puddings

Bread Crumb & Custard Pudding with Raspberry Jam & Meringue

Ingredients

75 grams fresh white bread crumbs

50 grams caster sugar

5 ml grated lemon rind

600 ml milk

4 pieces eggs

45 ml raspberry jam, warmed

heavy brandy syrup

vanilla custard

Instructions

1. Preheat the oven to 160C.
2. Mix the bread crumbs, half of the sugar and the lemon rind together.
3. Bring the milk to a boil, stir in the bread crumb mixture.
4. Separate three of the eggs and beat the yolks with the whole egg. Stir in the bread crumb mixture, pour into a buttered baking dish and leave to stand for 30 minutes, then bake the pudding for 50 to 60 minutes or until set.
5. Whisk the three egg whites in a large, clean grease-free bowl until stiff, but not dry, then gradually whisk in the remaining sugar until the mixture is thick and glossy.
6. Soak the hot pudding with the hot syrup and let set. Spread the raspberry jam onto it.
7. Pipe the meringue over the pudding, dust remaining sugar onto it and bake for a further 15 minutes or until meringue turns lightly brown. Alternately, torch the top to caramelize.
8. Serve with vanilla custard.