

Matt Tebbutt's Monmouth Pudding

Ingredients:

- 450ml milk
- Zest of 1 lemon
- 4 tbs sugar
- 25g butter
- 90g Breadcrumbs, toasted with a sprinkle of brown sugar
- 3 large eggs, separated
- 100g of fresh seasonal soft fruit or homemade jam

Method

Pre heat the oven to 150C.

Simmer the milk, lemon zest, 1tbs of the sugar and butter. Stir in the toasted breadcrumbs and leave to stand for 30 minutes.

Then stir in the egg yolks and pour the mix into a serving dish. Bake in the preheated oven for 25-30 minutes until just set. Remove from the oven.

Raise the oven temperature to 180C. Scatter the mixture in the dish with the soft fruit or spread the jam over.

Whisk the egg whites until they form firm peaks. Fold in the remaining 3tbs sugar and whisk again until stiff. Spoon over the dish and put in the oven for 10-15 mins until golden.

Serve warm.

