



## THURSDAY COTTAGE

HANDMADE



### Queen of Puddings

We have many jewels in our crown, but unquestionably our Raspberry Jam is one of the brightest. Its intensely fruity flavor sparkles its way into no end of things. Here in this time honoured pudding you'll find it works a real treat; a perfect pud to celebrate our Queen's 90<sup>th</sup> birthday. We hope Her Majesty will enjoy it too!

Serves 6

- 125g fresh white breadcrumbs
- 600ml full cream milk
- 30g butter, plus a bit for buttering dish
- 1 heaped tablespoon caster sugar
- Finely grated zest of one unwaxed lemon
- Approximately half a jar of Thursdays Cottage Raspberry Jam
- 75g caster sugar (for meringue topping)



Equipment: 1 litre (deepish) oven proof dish, well buttered.

#### Method:

Put the breadcrumbs in the buttered dish. Heat the milk with the butter until just warm and the butter has melted. Remove from heat and add the tablespoon of sugar, the lemon juice and the egg yolks (beaten) and mix thoroughly. Pour over the breadcrumbs. Leave for 20-30 minutes to allow the breadcrumbs to soak up the custard.

Pre-heat the oven to Gas Mark 4/180°C/fan 160°C.

Bake the pudding for about 25 minutes or until lightly set. Remove from the oven, then spread the jam over the pudding.

Whisk the egg whites until stiff, whisk in half of the sugar, then carefully fold in the rest with a spatula or metal spoon. Pile the meringue on top of the pudding and return to the oven for another 10-15 minutes until the meringue is lightly golden and crisp.

Serve warm or cold with a good helping of vanilla ice cream.