

Blackcurrant Queen of Puddings



Serves 6 Prep 25 mins + chilling Cooking 25 mins Challenge

Ingredients

500ml full fat milk
1 vanilla pod, seeds scraped out
2 tbsp golden caster sugar
zest of 1 lemon
150g brioche crumbs
1 ½ tbsp butter
3 large egg yolks, beaten
6 tbsp blackcurrant jam or diabetic jam

For the meringue

3 large egg whites
1 tsp balsamic vinegar
50g caster sugar

1. Heat oven to 180C/160C fan/ gas 4. Put the milk in a saucepan and bring to the boil with the vanilla seeds, sugar and lemon zest. Put the breadcrumbs in a large bowl, and pour over the hot milk. Leave to stand for 10 mins to cool slightly.
2. Stir through the butter. Once melted, stir in the yolks. Divide between six ovenproof serving dishes and bake for 12 mins or until just set. Can be made a few hours ahead and chilled. Remove from the oven and spread the compote over the base.
3. Put the egg whites in a tabletop mixer, or a large bowl with an electric whisk and start to whisk. Once the whites are holding their shape, add the vinegar and two-thirds of the sugar, give it 30 seconds to work in, then add the remaining sugar and whisk until stiff peaks form. Spoon the mixture into piping bags with your choice of nozzle, then pipe between the dishes and bake for 10 mins until golden. Serve straight away.