

Queen of Puddings



Serves 6 - 8

Prep 25 mins

Cooking 50 mins

Easy

Ingredients

150g brioche, cut into slices & left to go stale
50g unsalted butter, softened, + extra for greasing
500ml full-fat milk
1 lemon, zest and juice
1 tsp vanilla extract
25g caster sugar
pinch fine sea salt
4 large free-range egg yolks (whites reserved for meringue topping)
175g strawberry compote

For the topping

4 large free-range egg whites (left over from brioche pudding)
100g caster sugar, + extra for sprinkling

1. If time is pressing, put the slices on a wire rack sitting in a roasting tin, and heat in an oven preheated to 100C/80C Fan for 10–15 minutes. Put the brioche slices into a food processor and blend into crumbs then place in a mixing bowl.
2. Grease your pie dish with butter and preheat the oven to 170C/150C Fan/Gas 3½.
3. Gently warm the milk in a saucepan with the butter, lemon zest, vanilla extract, sugar and a pinch salt, until the butter's melted.
4. Whisk the yolks in a large bowl, pour the warm milk mixture on top & whisk to combine. Pour this over the crumbs in their bowl & leave for 10 minutes, before transferring to the greased dish. Bake for 20 mins, or until the top is just set, although the crumb-custard will still be wobbly underneath. Remove from the oven & set aside.
5. Whisk 2 tsp of lemon juice into the compote in a bowl: you want a soft, pourable consistency. If the compote is too thick, warm it. Set aside.
6. Whisk the egg whites in a grease-free bowl until they form firm peaks, then gradually whisk in the sugar, until you have a thick and shiny meringue.
7. Pour the compote over the crumb-custard, gently smoothing it over the top. Cover the compote-topped custard with the meringue, making sure it comes right to the edges to seal it well. Use a fork to pull the meringue topping into little peaks, and sprinkle with a ½ teaspoon or so of caster sugar.
8. Put the dish back in the oven and bake for about 20 minutes until the meringue is bronzed and crisp on top. Let it stand for about 15 minutes before serving.