

Serves 6
Cooking Time 1hr 20min

Lentils with Spinach & Lemon

16 oz lentils
1 cup sliced onions
¼ cup olive oil
3 cloves garlic, peeled and finely chopped
¼ cup chopped, fresh coriander
10 oz frozen spinach leaves
2 potatoes, peeled and sliced
salt and ground pepper
¼ cup freshly squeezed lemon juice, or more to taste

1. Wash and pick over the lentils. Place in a saucepan and cover with water. Bring to a boil. Cook, covered, about 20 min.
2. Meanwhile, in a large casserole, brown the onions in oil. Stir in the garlic and coriander.
3. Add the spinach and sauté 5 to 6 min, stirring frequently. Add the potatoes, lentils, and enough lentil cooking liquid to cover. Season with salt and pepper.
4. Bring to a boil, lower the heat, and simmer 1 hour or until thick and soupy. Stir in the lemon juice.
5. Serve hot, lukewarm or cold.

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Lemon Surprise Pudding

3 lemons
13 ½ oz unsalted butter, softened, plus extra for greasing
6 oz vanilla sugar or plain caster sugar
4 medium eggs
3 oz plain flour
17 fl oz milk

1. Preheat the oven to 350F.
2. Butter a 3½ pint shallow ovenproof dish.
3. Grate the zest from two of the lemons, then squeeze the juice out of all three.
4. Cream the butter with the sugar and lemon zest. Beat in the egg yolks one by one. Do not panic if the mixture curdles. Next beat in the flour a spoonful at a time, alternating with slurps of milk and lemon juice.
5. Once that is all in, whisk the egg whites until they form stiff peaks, and fold lightly into the lemon batter. Pour the mixture into the baking dish, then stand the dish in a roasting tin.
6. Pour enough boiling water around the dish to come about halfway up the sides.
7. Bake in the oven for 40-45 min or until goldenbrown.
8. Serve hot or warm, with or without cream.