

LEMON PUDDING

serves eight people | time seventeen minutes

ingredients

- › 6 large egg yolks
- › 1 cup + 2 tablespoons sugar
- › ½ cup cornstarch
- › 1 tablespoon finely grated lemon zest, plus more for garnish [optional]
- › ¼ teaspoon coarse salt
- › 3 ½ cups milk
- › 1 cup freshly squeezed lemon juice
- › 1 cup heavy cream

method

- › In a medium saucepan [off heat], whisk yolks, 1 cup of the sugar, cornstarch, lemon zest, salt, and ½ cup of the milk until completely smooth; gradually whisk in remaining 3 cups of milk.
- › Place saucepan over medium heat; bring to a simmer, whisking occasionally [mixture will thicken when it reaches a simmer]. Remove from heat and whisk in lemon juice.
- › Pour mixture through a fine-mesh sieve into a medium bowl. Divide evenly among serving dishes; refrigerate uncovered until chilled, about 1 ½ hours. [To store overnight, cover dishes with plastic once pudding has chilled.]
- › To serve, whip cream with remaining 2 tablespoons of the sugar until soft peaks form. Spoon over the puddings; garnish with extra lemon zest, if desired.