

BAKED LEMON PUDDING WITH BC BLUEBERRY COMPOTE



Yields:
8 - 125 ml ramekins

INGREDIENTS

| | | |
|--------|--------------------|--------|
| ¾ cup | BC Butter, melted | 180 ml |
| 1 cup | Sugar, granulated | 240 ml |
| 3 | BC Eggs | 3 |
| 2 | Lemons | 2 |
| 1 tsp | Pure Lemon Extract | 5 ml |
| ½ cup | All Purpose Flour | 160 ml |
| 1 cup | BC Milk | 240 ml |
| Pinch | Sea Salt | Pinch |
| 2 cups | Boiling Water | 480 ml |
| ¼ cup | Powdered Sugar | 60 ml |



DIRECTIONS

1. Preheat oven to 400 F.
2. Place melted BC Butter into a large mixing bowl.
3. Whisk in ¾ cup (180ml) sugar until combined.
4. Separate eggs and incorporate the BC Egg yolks to the mixing bowl and stir.
5. Add the zest of 1 lemon, juice of two lemons, and the pure lemon extract. Stir in BC Milk.
6. Gently mix in the flour and salt.
7. In separate bowl, whip egg whites until frothy. Add remaining ¼ cup of sugar and beat until stiff peaks form.
8. Gently fold whipped egg whites into the mixture in two batches.
9. Portion mixture into ungreased ramekins until almost full.
10. Place filled ramekins into a casserole dish or roasting pan and place into the oven.

11. Carefully pour boiling water into the pan until half-way up the ramekins.
12. Bake for 20 - 25 minutes or until tops are golden brown.
13. Gently remove ramekins from the water bath* and generously dust with powdered sugar.
14. Serve warm with BC Blueberry Compote.

*Use canning tongs to safely remove ramekins from the hot water bath.

BC BLUEBERRY COMPOTE



Yields:

350 ml (1 1/2 cups)

INGREDIENTS

| | | |
|--------|---------------------------------|--------|
| 2 cups | BC Blueberries, fresh or frozen | 480 ml |
| ¼ cup | Water | 60 ml |
| ¾ cup | Sugar, Granulated | 180 ml |
| 1 tsp | Vanilla | 5 ml |
| 2 tbsp | BC Basil, chiffonade | 30 ml |

DIRECTIONS

1. Combine first 4 ingredients into a sauce pot.
2. Bring to a boil and reduce by half. About 8 - 10 minutes. Add BC Basil.
3. Serve warm.