

Lemon Sponge Pudding

Pre-heat the oven to 350 degrees F
Butter 8, 6 oz. ramekins or custard cups

INGREDIENTS

8 oz. granulated white sugar + 3 oz. sugar for egg whites
3 oz. flour
5 oz. fresh lemon juice
3 oz. hot melted unsalted butter
1&1/2 Tblspn. freshly grated lemon zest
5 large eggs, separated
17 oz. buttermilk

(dry ingredients are measured by weight, not volume; liquids are measured in a liquid measuring cup)

Mix the 8 oz. of sugar with the flour in a large mixing bowl. Beat the lemon juice, melted butter, lemon zest and egg yolks with a whisk in a medium size mixing bowl. Combine this mixture with the sugar/flour mixture and whisk until well combined. Stir in the buttermilk. Beat the egg whites in a mixer until soft peaks are formed. Add the remaining 3 oz. of sugar, gradually. Beat until stiff peaks are formed. Fold half of the egg whites into the mixture with a whisk to combine the two thoroughly. DO NOT BEAT. Fold in the remaining whites with a rubber spatula. Ladle the mixture into the buttered ramekins and fill to the top. Bake in a water bath in a 2" deep pan, for 45 min. to 1 hour. Check after 20 minutes and rotate the pan in the oven to insure even baking. The puddings are done when the top is lightly browned and puffy. Remove the puddings from the water bath and allow to cool before serving. They will collapse a bit during cooling. Dust with powdered sugar and serve.

At the 4th St. Bistro we serve the puddings with white chocolate-coconut haystacks and candied lemon peel.

White Chocolate-Coconut Haystacks

8 oz. white chocolate, chopped
2 & 1/4 cups coconut, toasted

Toast the coconut in a 350 degree oven for 10-12 min. tossing every 3-4 minutes. Meanwhile, melt the chocolate in a double boiler. Add coconut to chocolate and mix thoroughly. Spoon onto parchment lined sheet pans (cookie sheets) to form small "haystacks". Refrigerate until firm.

