

BOLO & PUDIM Lda

CAKE & PUDDING Ltd



Ingredients:

- 300g sugar
- 1 tea spoon corn flour (Maïsenä)
- 8 eggs
- 3dl milk
- 100g flour
- Grated lemon zest
- 50g almonds
- 150g sugar for a caramel

Preparation:

1. Prepare a caramel with the 150g sugar and pour on a baking tin
2. In a bowl, mix 150g sugar with the corn flour, 4 eggs and the milk.
3. Sieve and pour in caramel tin
4. In another bowl mix the remaining eggs with the remaining sugar until you obtain a cream
5. Add the flour, the almonds and the lemon grated zest
6. Pour on the tin on top of the pudding
7. Cook in "bain-marie" about 1 hour in a pre-heated oven at 160°C
8. Let cool