

1. Put the milk, egg yolks, 25g sugar and lemon rind into a jug and whisk well. Add the butter. Cook for about 3 mins, stirring once.
2. Stir the breadcrumbs into the milk mixture and tip into a lightly buttered straight-sided dish.
3. Put the jam into a small bowl and cook for 30s until soft and runny. Trickle it over the breadcrumb mixture.
4. Whisk the egg whites to make soft peaks, and then fold in the remaining sugar. Spoon the meringue on top of the jam.
5. Cook, uncovered, on MEDIUM (50%) for 3-4 mins or until set.
6. If wished, lightly brown under a hot grill before serving.
7. Serve hot, warm or cold.

450ml milk

2 eggs, separated

50g caster sugar

grated rind of half a lemon

25g butter or margarine

150g fresh breadcrumbs or you could use cake or scones

30ml (2 tbsp) jam

DESSERT**'What's Cooking!' Recipe Card****Queen of Puddings****Food Fact:-**

Preparation time 3 MINS

Cooking time 8 MINS

SERVES -4-6