

## Lemon Souffles

Serves 4

50g unsalted butter at room temperature

$\frac{3}{4}$  cup caster sugar

1tsp finely grated lemon rind

3 eggs, separated

$\frac{1}{3}$  cup SR flour

$\frac{1}{3}$  cup lemon juice

$\frac{3}{4}$  cup milk

Icing sugar mixture to decorate

Double cream to serve

Lightly grease four ovenproof dishes (1 cup capacity). Place in a roasting pan.

Beat butter, sugar and rind in a small mixing bowl until combined. Beat in egg yolks, one at a time, until combined. Add flour, juice and milk. Beat on low speed until just combined.

Place egg whites in a separate, clean, small bowl of an electric mixer. Beat until firm peaks form. Gently fold into lemon mixture, in two batches, until just combined.

Spoon mixture evenly into prepared dishes. Pour enough boiling water into the pan to come halfway up the side of dishes.

Cook in moderate oven (180C) for about 25mins, or until sponge topping is cooked and feels firm to touch. Stand for 5mins.

Dust with icing sugar and serve with cream.