

goodFOOD

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EXCLUSIVE RECIPE

Pear queen of puddings

SERVES 6-8 **PREP** 25 mins plus soaking and cooling
COOK 1 hr 5 mins **EASY** V

*I love a classic queen of puddings, and the addition of pears gives it a lovely seasonal twist. **Samuel Goldsmith***

4 pears, peeled, cored and chopped
1 lemon, zested and juiced
175g caster sugar
1 cinnamon stick
1 vanilla bean pod, halved and seeds removed

550ml milk
25g butter, plus extra for the dish
100g fresh white breadcrumbs
4 eggs, yolks and whites separated

1 Put the pears, lemon juice, 25g of the caster sugar, the cinnamon stick and vanilla bean pod in a pan. Pour in 125ml water and cook over a low heat until the pears are tender and the sauce has thickened. Remove from the heat and set aside to cool.

2 Warm the milk in a small pan with the vanilla seeds and lemon zest over a low heat until it starts to simmer, then remove from the heat and stir in the butter, breadcrumbs and 40g of the caster sugar. Leave to soak for 30 mins until the crumbs have absorbed the liquid and it's cooled a little.

3 Heat the oven to 180C/160C fan/gas 4. Butter a medium to large baking or pie dish (ours was 22cm). Once the breadcrumb mixture has cooled, stir in the egg yolks and

pour into the baking dish. Bake for 30 mins until the mixture has set. Spread the pear compote over the custard, then reduce the oven to 160C/140C fan/gas 2.

4 Whisk the egg whites to stiff peaks using an electric whisk or stand mixer. Gradually whisk in the remaining caster sugar, a spoonful at a time, until the sugar has dissolved and the meringue is glossy. Spoon or pipe the meringue on top of the custard and pears, then bake for a further 20-30 mins until the meringue is set and has turned golden. Serve warm.

PER SERVING (8) 258 kcals • fat 8g • saturates 4g • carbs 38g • sugars 33g • fibre 2g • protein 7g • salt 0.36g