

COCONUT LIME PUDDING CAKE

INGREDIENTS

30g unsalted butter, softened, plus a bit for the pan
150g superfine or icing sugar
35g plain flour
3 large eggs at room temperature, separated
120ml limeade concentrate, thawed
175ml unsweetened coconut milk
1/4 tsp salt
Toasted coconut, for garnish, optional



PREPARATION

Separate eggs while the lime concentrate thaws in the microwave.

Position a rack in the centre of the steam oven. Lightly butter ramekins or a round cake pan and set it in a solid steam pan.

Beat the 30g butter with 100g sugar in a large bowl until creamy. Beat in the flour, then the egg yolks, limeade concentrate, coconut milk, and salt. (For the airiest egg whites, clean the beaters thoroughly so none of this mixture is left on them.)

In another medium bowl whip the egg whites until they form soft peaks. While whipping, slowly pour in the remaining 50g sugar and continue beating until the whites hold stiff, glossy peaks. Fold a quarter of the whites into the coconut-lime mixture then fold in the remaining whites.

Pour the batter into the prepared baking dish. Bake about 35 minutes or until the top of the pudding cake is slightly puffed and golden.

Cool on a wire rack for 10 minutes and serve warm.

Garnish each serving with toasted coconut, if desired.