

Lemon pudding

4 eggs
1/4 pint water
2 lemons
50g castor sugar
1 lemon jelly mix

1. Dissolve the jelly in the water over a low heat.
2. Separate the egg yolks and mix with the sugar, add the juice of the lemons and lemon rinds
3. Stir in the jelly mix, beat together and allow to cool
4. Beat the egg whites to medium stiffness and add to the mix, fold in
5. Pour into a dish and cool in the fridge overnight