

## Hot Lemon Souffle (from Cully & Sully)

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- 25g butter
- 50g sugar
- 2 tablespoons lemon juice
- 2 eggs separated into yolks & whites
- Zest of one lemon

Preheat the oven to 220c/425f/gas 7

Brush the Cully & Sully ramekin with some melted butter.

In a saucepan melt the butter with half the sugar and all the lemon juice thoroughly.

Take from the heat and beat in the egg yolks one by one. Add the lemon zest.

Heat very gently, whisking constantly until the mixture thickens to heat the back of a spoon. This is lemon curd, do not let it get too hot or it will curdle.

Whisk the two egg whites until stiff, add remaining sugar, whisk for another 20 seconds until glossy. Gently heat the lemon mixture until hot to the touch and stir in quarter of the egg whites. Add this mixture to the rest of the egg whites and fold together lightly.

Spoon the mixture into the ramekin, smooth the surface and bake for 5 - 10 minutes until cooked. Serve with whipped cream.