

and

*Don Camillo Restaurant,
Siracusa*

Siracusa Lemon Pudding

Ingredients

3 eggs
150 g caster sugar
50 g butter
Half litre of water
80 g flour
2 Siracusa lemons
12 g isinglass or gelatin
4 mint leaves
8 strawberries



Bring the water to the boil with the zest of the lemons and the butter. Whip the egg yolks with the sugar, adding the flour and then the boiled water. Keep on stirring to avoid lumps. Put the isinglass/gelatin in water for a few minutes. Whip the egg whites til they peak. Add the whipped egg whites, lemon juice and the isinglass, well-drained, to the mixture and leave to cool, stirring gently from bottom to top. Pour into ramekins and refrigerate for at least 2 hours. Use the strawberries and mint leaves as a garnish.