



Blueberries And Lemon Pudding

Cooking time: 35 minutes

Ingredients :

- 300g Blueberries
- 100g Sugar
- 1 Lemon Juice

Batter:

- 200g Flour
- 10ml Baking Powder
- 1 Pinch Of Salt
- Lemon Zest
- 100g Sugar
- 80g Butter
- 2 Eggs
- 125ml Milk

Preparation :

Put the blueberries, sugar, lemon juice into the frying pan and stir.

Batter:

Mix the flour, baking powder, salt, zest, sugar in a bowl. Add butter and stir to have a granular mix. Whip the eggs and the milk in a separate bowl. Add the dry ingredients to the mixture and mix them all well in order to get them humid. Drop the blueberries in the *CromoTanium* frying pan and cover. Put the *CromoTanium* frying pan on medium heat. When the temperature reaches 40°C, decrease the heat to medium/low then let it reaches 75°C and shut off.