



NAIDOC WEEK
50 YEARS DEADLY
5-12 JULY 2026

Lemon Myrtle Delicious Self-Saucing Pudding

Serves 4

TASTE OF NAIDOC FACT

NAIDOC Week celebrates the history, culture, and achievements of Aboriginal and Torres Strait Islander peoples. Our self-saucing pudding recipe has been developed to honour this annual event.

This self-saucing pudding is a treat to enjoy with family and friends during the cooler months. It is flavoured with Lemon Myrtle, a herb Indigenous Australians have used for thousands of years for both medicinal purposes and to enhance the flavour of food.

With its strong, distinctive citrus aroma and flavour, a little of this herb goes a long way in cooking.



INGREDIENTS

75gm Unsalted Butter - cut into 2cm dice and warm to room temperature.

135gm Caster Sugar

½ Lemon - wash, dry with absorbent paper and finely zest.

½ tbsp Lemon Myrtle Powder

3 Medium Sized Eggs - crack and separate the yolks and whites.

50ml Lemon Juice

45gm Plain Flour

185ml Full Cream Milk

As required Icing Sugar (optional)

METHOD

1. Preheat an oven to a moderate temperature -160°C.
2. In the bowl of a food mixer, add the butter, sugar, lemon zest and lemon myrtle powder. Using a balloon whisk, beat until the mixture is pale and creamy.
3. Add the egg yolks one at a time ensuring each egg yolk is fully incorporated before adding the next one.
4. Add the lemon juice, and mix to combine.
5. Add the plain flour and milk, then gently mix to combine.
6. Place the pudding mixture into a suitably sized clean mixing bowl, and set to one side.
7. Clean and dry the bowl and balloon whisk of the food mixer. Add the egg whites and using the balloon whisk, beat until they form firm peaks.
8. Gently fold the whisked egg whites through the pudding mixture.
9. Pour the pudding mixture into a baking dish to a depth of 4cm. Place it into the oven and bake for 25 minutes or until the top of the pudding is just firm to the touch and golden in colour, then carefully remove it from the oven.

TO SERVE

Serve the pudding lightly dusted with icing sugar (optional) and either vanilla bean ice cream or pouring cream.