



Cheese Pudding

Serves 4

Ingredients

½ pint milk
Knob butter or margarine
3oz fresh breadcrumbs
4oz grated cheese
3 eggs
Salt and pepper
Pinch dry mustard



Method

Grease a 2 pint baking dish.

Put breadcrumbs into a bowl.

Heat the milk and butter until just boiling and pour over the breadcrumbs; leave to cool for a few minutes.

Separate the eggs; mix the yolks with the cheese and seasoning, and stir into the breadcrumbs.

Whisk the egg whites until stiff and fold into the cheese mixture. Pour into the baking dish and bake at 375°F (190°C, Reg 5) until risen and brown (30 – 40 minutes).
Serve at once.