

Speedy steamed pudding pots

WITH MARMALADE SYRUP

Ingredients

- 375 g chunky marmalade
- 150 ml single cream , plus extra to serve
 - 2 large free-range eggs
 - 100 g self-raising flour
 - 150 g ground almonds

Method

Grease six heatproof teacups with a little olive oil.

In a large bowl, whisk 100ml of olive oil and 2 tablespoons of marmalade with the cream and eggs.

Add the flour, almonds and a pinch of sea salt, and whisk again to combine.

Place the remaining marmalade in a small pan with a splash of water and simmer on a medium-high heat until thick and syrupy.

Divide the pudding mixture between the teacups, then microwave in pairs or 2½ to 3 minutes on high, or until puffed up.

Turn out, drizzle with the marmalade syrup, and serve with a little extra cream, if you like.