

Yorkshire Puddings

Serves 4

Cuisine: British

Preparation time: 35 minutes

Cooking time: 30 minutes

Ingredients:

110g Plain Flour
2 Medium eggs, beaten
290ml Milk
55g Beef dripping or vegetable oil
Large pinch of salt

Method:

1. Pre-heat the oven to 200°C.
2. Sift the flour and salt into a mixing bowl
3. Create a pocket in the flour and add the egg into the pocket.
4. Mix with a wooden spoon to incorporate the egg gradually.
5. As you do so, incorporate the milk a little at a time until you start to create the batter mix.
6. Continue until the milk is all used and you have a lump-free, smooth batter.
7. Pour into a plastic pouring jug and place in the fridge for a minimum of 30 minutes.
8. Place some dripping or oil into a Yorkshire pudding or muffin tray with individual pudding moulds – the fat need to be about 3mm deep.
9. Place into the oven to heat for 3-4 minutes and when smoking hot, remove onto a medium heat on the hob to keep it piping hot.
10. Carefully pour the batter into the hot fat – it will sizzle and you should fill to about 1cm deep.
11. Place tray into top third of the oven and bake until risen and golden brown – DO NOT OPEN THE OVEN to see how they are doing!!! They will fall.....remember to leave enough 'headroom' for your puds to rise big time. Nothing worse than scraping them off the top of the oven!

To Serve:

With roast beef traditionally. Up North – this is also served as a starter with gravy and the pud is cooked in one single open tray rather than individual moulds in a tray.

Chef Notes:

This is the same mix to be used for 'Toad in the Hole'.

Can be frozen in a rigid container for up to 1 month. Reheat from frozen on a baking sheet in a preheated oven to 200°C, for a few minutes or until crispy.