



YORKSHIRE PUDDINGS

SERVINGS: 15 PORTIONS

Cooking Method

Prep

- 1 Whisk the eggs, milk and salt until combined.
- 2 Sieve the flour into the egg mix and whisk until all combined and bubbles appear.
- 3 Now put the mix into the fridge and leave to cool for an hour.
- 4 After an hour, preheat your oven to 220C and pour around half a teaspoon of oil into each mould.
- 5 Give the batter another whisk.

Cook

- 6 Heat the oil until it starts to smoke slightly.
 - 7 Now pour the batter into the moulds filling each to just about half.
 - 8 Put the pan straight back into the oven and bake for 20 minutes until golden.
 - 9 Serve whilst hot.
- ! *Tip: Should you have any Yorkshire puddings left over (unlikely we're sure), chop them into small pieces, fry the pieces in a little butter and serve as a dessert with some stewed apples and vanilla ice-cream.*



Ingredients

- 4 large eggs
- 225ml semi skimmed milk
- 132g plain flour
- 1 pinch of salt
- 2 tbsp oil