



HOBSON'S
CHOICE

MINI YORKSHIRE PUDDINGS WITH ROAST BEEF AND HORSERADISH

MAKES 24 CANAPÉS

Gaggenau Appliance:

Oven

Settings:

180°C

Cooking Time:

30 minutes

Preparation Time:

20 minute

INGREDIENTS

Yorkshire Puddings

2 large eggs
115g plain flour
250ml milk

Beef

200g fillet steak
sunflower oil
30g butter

Horseradish Cream

200g crème fraîche
3 tbsp horseradish
Parsley to garnish (optional)

METHOD

Preheat the oven to 180°C fan (or 180°C fan + 30% steam if using a combi steam oven). Add enough sunflower oil into each cup of your 24-cup canapé tin to generously cover the bottom of each one and place into the preheated oven.

Beat the eggs together in a bowl and add the flour, milk, and a pinch of salt. Whisk by hand or with an electric whisk until smooth. Transfer to a jug and leave to stand for 10 minutes.

Carefully remove the hot tin from the oven and pour the batter into the 24 cups, making sure you use roughly the same amount in each one.

Bake in the oven for 25-30 minutes or until the batter is well risen and golden brown. Either serve straight away or transfer to a baking tray and once cooled, place into the freezer. Once the Yorkshire puddings are frozen, place into a large, labelled freezer bag and freeze up to 3 months.

To make the canapés, season the beef with salt and place into a hot pan with 2 tbsp of sunflower oil. Add the butter and cook for 3-4 minutes on each side, for medium rare. Adjust the time accordingly if you would like the beef less or more done. Leave the beef to rest for 10 minutes and then carve into

thin strips. Meanwhile, mix the crème fraîche and horseradish in a small bowl. Transfer the horseradish cream to a piping bag and set aside.

When you are ready to serve, place the Yorkshire puddings into a preheated combi steam oven using the regeneration function at 150°C, for approximately 5 minutes.

Remove the Yorkshire puddings from the oven and as soon as they are cool enough to handle, pipe in a little horseradish cream and top with a slice of beef and a parsley leaf if you wish.

Serve as an accompaniment to roast dinner or with rare roast beef and a teaspoon of horseradish cream as a canapé.

GAGGENAU