

Yorkshire Puddings (Vegetarian)

Make 24 canape size or 12 regular Yorkshire Puddings

Ingredients

- 2 large eggs
- 115g plain flour
- 250ml milk

Method

1. Preheat the oven to 180c hot air (or 180c hot air +30% steam if using a combi steam oven). Add enough sunflower oil into each cup of your tin, to generously cover the bottom of each one and place into the preheated oven.
2. 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
3. Carefully remove the hot tin from the oven and pour the batter into the 24 or 12 cups making sure you use roughly the same amount in each one.
4. Bake in the oven for 25 - 30 minutes or until the batter is well-risen and golden brown. Either serve straight away or if you are making them ahead you can place them back into a preheated combi steam oven using the regeneration function at 120c, for 5 - 10 minutes.
5. Serve as an accompaniment to roast dinner or with rare roast beef and a teaspoon of horseradish cream as a canape.



Yorkshire
Puddings

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