

Name of the recipe: Yorkshire pudding

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

pudding History

The first recorded Yorkshire pudding recipe appeared in a book called *The Whole Duty of a Woman* in 1737 and was listed as "A Dripping Pudding." The dripping comes from spit-roast meat. The next recorded recipe launched the strange pudding from a local delicacy to Britain's favourite dish. They are traditionally eaten with roast beef. But I have made them as dessert with manjar and ice cream.

These are basically the Yorkshire puddings I make, make sure I get lots of air in the batter by whisking. You can see the bubbles forming.



Ingredients:

1. 200 grs plain flour
2. 3 eggs
3. 300 ml milk
4. 4 tbsp vegetable oil

Pasos para la preparación:

1. Place 200 grs plain flour in a bowl, with some seasoning, stir in 3 eggs, one at a time, then slowly whisk in 300 ml milk until you have a smooth batter;
2. Chill in the fridge for at least 30 mins or up to a day;
3. Heat oven to 220°C/180° with fan.
4. Pour 4 tbsp vegetable oil into the holes of a 12 hole muffin tin, then heat the tin in the oven for 5 minutes;
5. Carefully ladle the batter mix into the tin, then bake for 30 mins until well browned and risen.
6. Serve with your Sunday roastbeef!