

Porcini Popovers

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Popovers are an appealing alternative to Yorkshire pudding (the same batter is used for both), and embellishing with dried porcini mushrooms imparts an unexpected woodsy dimension. You'll want to make these all winter long.

This recipe was developed for Gourmet magazine's December 2009 issue. Unfortunately, Gourmet was shuttered before that issue was published. So in 2018, we dug up the entire Christmas menu and posted it [here](#).

YIELD: Makes 12 **ACTIVE TIME:** 15 min **TOTAL TIME:** 2 hr (includes chilling batter)

INGREDIENTS

- 1/2 oz dried porcini mushrooms
- 2 1/2 cups all-purpose flour
- 1 1/2 tsp salt
- 6 large eggs, lightly beaten
- 2 1/2 cups whole milk
- 1/2 stick unsalted butter (2 Tbsp melted and 2 Tbsp cold) plus additional for popover cups

Special Equipment

- 2 nonstick popover pans with 6 (2/3-cup) cups

PREPARATION

Grind porcini to a powder in an electric coffee/spice grinder or a blender (you'll have about 1/4 cup). Whisk together porcini powder, flour, salt, eggs, milk, and melted butter until smooth, then let rest, chilled, 1 hour.

Preheat oven to 400°F with rack in middle. Butter popover cups. Cut remaining 2 Tbsp butter into 12 pieces.

Heat popover pans in oven 2 minutes. Remove from oven and add a piece of butter to each cup. Return to oven and heat until butter is bubbling, about 1 minute. Divide batter among cups (a scant 1/2 cup each) and bake until puffed and golden-brown, 30 to 35 minutes.

Pierce top of each popover with a sharp knife to release steam, then continue to bake until deep golden-brown, 5 to 10 minutes more. Serve immediately.

Do Ahead

Popovers can be baked 4 hours ahead. Remove from pans and reheat on a baking sheet in a 350°F oven until hot and crisp.