

YORKSHIRE PUDDINGS

Ingredients:

Equal parts of flour, eggs and milk – we use 300g of each

Method:

- In a large mixing bowl, add the sifted flour and eggs beaten with a whisk. Mix well to form a thick batter
- Pour in the milk in stages, mixing well after each addition until all the milk is added
- Whisk the batter until its completely smooth.
- Cover with clingfilm and rest in the fridge for at least one hour (preferably overnight).
- Preheat your oven to 180/Gas mark 4
- Half fill each mould in the baking tray with vegetable oil and place the tray in another large flat tray or roasting tin.
- Place the trays into the oven
- While dripping is heating up, stir the salt into the batter and check consistency (batter should not be too thick – add more milk if required)
- After the dripping has been in the oven for 10 minutes, it should be sufficiently hot
- Pull the tray from the oven and carefully pour the batter into each mould right to the rim
- Place the puddings back into the oven and set a timer for 20-25 minutes (UNDER NO CIRCUMSTANCE SHOULD THE OVEN DOOR BE OPENED OTHERWISE THE PUDDINGS WILL DROP)
- When the timer goes off, pull the trays out of the oven and leave the puddings to rest for a couple of minutes before releasing them from the tray

