



YORKSHIRE PUDDINGS



SERVES 6-12

INGREDIENTS

2 large eggs
8floz/225ml milk
4oz/110g plain flour (4 heaped dessertspoons)
1-2tbsp oil

METHOD

Sift the flour into a bowl and make a well in the middle. Break in the eggs and add a pinch of salt and a splash of the milk. Whisk the egg, gradually incorporating the flour, to make a smooth cream. Whisk in the rest of the milk.

Whether it's an old wife's tale or not – it is VERY important to put the flour in first, then the egg, then the milk!

Ideally this should be made the night before and put in the fridge, or first thing in the morning.

Heat your oven seriously hot, place your yorkshire pudding pan in and allow it to get hot. Once hot then pour a little oil into it. Get the oil sizzling, the hotter the better (not on fire though). Carefully pour your mix into the pan and place in the oven.

Cook for about 25 minutes.

[MAKE ROAST POTATOES HERE](#)