



Food For Thought Recipe and Allergen Card

Yorkshire Pudding

100 Portions

Ingredient	Hannah Product Code	Quantity
Eggs	C000350	1litre
Plain flour	D200205	1litre
Milk		1 litre
Olive Oil		For cooking

RECIPE METHOD – ALLERGENS

1. Add the **eggs**, **flour** and **milk** to a pan big enough to mix them well in
2. Using a stick blender mix the ingredients well
3. Allow to rest for 20 minutes before using
4. In a ceramic baking dish add 5mm oil
5. Heat in the oven at 220°C for 10 minutes
6. Pour in 2 cm Yorkshire mixture
7. Return to the oven for 10 minutes at 220°C then turn the oven down to 200°C for another 10 minutes and the Yorkshire pudding is cooked through

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...