



Yorkshire Pudding

Ingredient	10 Portions	50 Portions	100 Portions
Eggs	100ml	500ml	1 ltrs
Plain flour	100ml	500ml	1 ltrs
Milk	100ml	500ml	1 ltrs
Olive Oil	For cooking	For cooking	For cooking

Method

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

Allergens Wheat, Milk, Eggs