



## YORKSHIRE PUDDING

### Yorkshire Pudding

Soft but crisp Yorkshire pudding is a common English side dish. It is a baked savory pudding that can be served either as a first course or as part of a main course. It is part of the traditional Sunday roast, and it's perfect for mopping up gravy.

Ready in: 45 minutes

Servings: 6

### Ingredients

4 eggs  
450 ml milk  
250 grams plain flour  
4 tbsp vegetable oil  
1/2 teaspoon coarse salt

1. In a blender, combine the eggs, milk, flour, and salt. Blend until it's well combined and then place it in the refrigerator to rest for at least 30 minutes.

2. Preheat your oven to 220°C or 425°F.

3. Put 1 teaspoon of the oil into each section the muffin tin, and place it in the oven on the top shelf until the oil is very hot, almost smoking.

4. While the oil is preheating, take out your batter and give it a stir.

5. As soon as you take the tray from the oven, quickly pour in the batter to fill the tins three-quarters full. It should sizzle when you do. Immediately put the tray back into the oven.

6. Bake until the Yorkshire puddings are well risen, golden brown and crisp, 15 to 20 minutes. Don't open the oven door until the end or they might collapse. If you think they are getting too dark before they get cooked through, lower the oven temperature a little.

Enjoy!