

# Yorkshire Pudding

Everyone knows that Yorkshire Pudding is to England as Bobotie is to South Africa.

I've never eaten a Yorkshire Pudding, nor did I ever wanted to. But for some reason I did have the notion that it was a tricky recipe ....

While out on a 'coffee shop crawl' with a friend, Jean, she gave me her recipe for this pudding. She usually makes it in a big dish.

Searching on Internet, I found some similar recipes and thought I'll combine them together – to make my own version.

I decided to make mine in a muffin pan – but was really quite baffled at how it would rise – the ingredients didn't have any rising aid in ...

We had pork schnitzel and Greek salad. I've also fried an onion, a whole packet of Portabellini mushrooms and onion soup powder in a frying pan ...

And then I took out the baked Yorkshire Puddings .... What a glory!

They have to be eaten immediately, cause they tend to deflate like a soufflé.

The gravy worked perfectly with it and I'm extremely pleased with the result.



## **Yorkshire pudding**

All ingredients to be room temperature:

1 cup cake flour  
2 x-large eggs  
1 cup milk  
½ teaspoon salt  
Sunflower oil

This is the important part:

Preheat the oven to 220 Celsius - put little bit of sunflower oil into each cup of the muffin tin cups to cover the bottom and place in the oven for about 10-15 minutes to get the tin and oil hot.

Sift the flour. Beat the eggs and mix it with the flour. Add ½ cup milk, mix. Add ½ cup milk, add salt and mix well.

Remove the muffin tin from the oven and immediately pour portions of the mixture into each of the hot cups about 1/2 full.

Return the baking tray to the oven on a high shelf for about 20-25 minutes.

Keep an eye on them and remove when they have risen high and are crisp and golden.

(delia smith / Jamie oliver)