

CHARDONS

Day 2 – Main Course

Main Course - Yorkshire puddings

(S), (V), (NF)

Serves 8



Recipe Ingredients

- 3 eggs
- 150 ml milk
- 125g plain flour
- ½ tsp salt
- Veg oil for filling tray

Morning or day before preparation

1. Crack the eggs into a large mixing bowl and add the milk and mix together
2. Add your flour and salt and combine all ingredients until the mixture resembles double cream
3. Cling film the mixing bowl and place into the fridge until ready to make Yorkshires

Evening preparation

5.00pm

1. Take out Yorkshire mix



6.20pm

2. Preheat oven to 220 degrees and place mixture in a plastic jug or squeeze bottle

6.30pm

3. Place the Yorkshire pudding tray on another oven tray so if oil spills in doesn't go all over the oven
4. Fill your Yorkshire pudding tray holes with veg oil until just under half way. Place in the preheated oven for 10 minutes

6.40pm

5. Fill each hole until the oil reaches the top then place back into the oven for 10 min at 220 degrees

6.50pm

6. Once the timer goes off turn down to 180 degrees and cook for 5 more minutes

6.55pm

7. Once cooked they should lift straight out the tray and be place onto a cooling rack to cool covering with a clean tea towel, ready to be reheated for 3 minutes at 180 degrees for service