

Yorkshire Pudding

Ingredients

- 100g / 4oz plain flour
- 2 eggs
- 200ml milk
- 50ml water
- 1/2 teaspoon salt

Preparation

First rule of Yorkshire pudding making: get your oven very hot. That means gas 9 / 230° C.

While the oven heats, mix the flour salt and eggs together, then gradually beat in the liquid until the batter is smooth and creamy.

Leave the batter to stand and meanwhile pour a little oil or dripping (beef fat) into each of the pudding tins and place in the hot oven.

When the fat is sizzling hot, and you can hear it singing when you open the oven door, remove the tins from the oven and carefully pour in the batter.



The batter will spit - so make sure you protect your hands!

If the fat or the oven are not hot enough, the puddings will not rise and crisp, so be patient and make sure the fat is sizzling.

Replace the tin in the oven and bake the puddings until well risen and golden - 15-30 mins depending on their size.

Unmould carefully and fill with gravy!