



PERFECT YORKSHIRE PUDDINGS

Fluffy Yorkshire puddings are a classic staple of the best British roasts. The secret is to perfectly time the adding of the silky batter to the sizzling hot oil, which makes for puddings that are both crisp at the edges yet soft inside. A mighty accompaniment to your Sunday lunch or dinner.

Prep time 10 minutes | Cook Time 20 minutes | Serves 4-12

Vegetable oil
150g plain flour
4 Clarence Court hen eggs
200ml milk
Sea salt

Pre-heat the oven to 210C/190C fan. Pour a little vegetable oil into the holes of a 4-hole Yorkshire pudding tin or a 12-hole muffin tin – depending on how big you want your puds, then place into the oven and allow the oil to heat up for 5 minutes.

Sift the flour into a large mixing bowl, then crack the eggs into the bowl and whisk well.

Gradually incorporate in the milk until you have a smooth, silky batter and season with salt, before transferring to a jug, which will make filling your tins more precise.

Once the oil is hot, carefully remove the tray from the oven and evenly distribute the batter between the holes. Place the tray back into the oven and bake for 20 minutes or until risen and golden brown. Take care not to open the oven during baking or the puddings will deflate.

Once baked, carefully pop the puddings out of the tin and serve with your glorious Sunday roast. You can also allow the puddings to cool and freeze in bags to enjoy another day.



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