



# YORKSHIRE PUDDING POPOVERS WITH SMOKED TROUT PÂTÉ

*Who doesn't love a Yorkshire pudding? We've taken this cloudlike British classic and given it a new lease of life beyond the Sunday lunch table. How about serving herby Yorkshires as a starter with creamy, lemon-spiked, smoked fish pâté? You'll need to use a Yorkshire pudding tin for this recipe, or you can use a 12-hole muffin tin but will need to reduce the cooking time by around 5 minutes.*

Prep Time 10 minutes, plus resting | Cook Time 15-20 minutes | Serves 8-10 to serve 4 as starter

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## For the smoked trout pâté

280g cream cheese  
4 tablespoons fresh dill leaves, picked and chopped  
2 tablespoons chives, finely sliced  
Freshly ground black pepper  
Zest of 2 lemons, juice of 1 lemon, plus lemon wedges to serve  
320g hot smoked trout fillet and hot smoked salmon

## For the Yorkshire pudding popovers

Vegetable oil  
150g plain flour  
4 large Clarence Court hen eggs  
200ml milk  
Sea salt  
1 tablespoon dried dill

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Place the cream cheese in a large mixing bowl, add the chopped dill, chives, black pepper and most of the zest and juice of 1 lemon. Mix well until light and thoroughly combined. Remove any bones from the trout, then flake and stir into the cream cheese mixture. Place in a serving bowl, cover and refrigerate. This can also be made in a food processor by adding all the ingredients except the smoked trout. Blitz, then scrape down the sides of the bowl, fold in the smoked trout, and spoon into a dish.

Pre-heat the oven to 220°C/200°C (fan). Pour a little oil into the base of each hole of a 4-hole Yorkshire pudding tin. Place the tin into the oven to pre-heat whilst you make the batter. You will need to make two batches of puddings. Tip the flour into a large mixing bowl or batter jug and crack in the eggs. Whisk well, then stir in the milk. Add a good pinch of salt and dried dill.



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Working quickly, distribute half the batter into the holes of the Yorkshire pudding tin and place into the oven. Cook for 15-20 minutes or until golden and risen. Don't be tempted to open the door during cooking. Once the puddings are cooked, place onto a cooling rack and repeat the cooking process with the remaining batter.

When all of the Yorkshire pudding popovers are ready place them on a serving board with the serving dish of smoked trout pâté. Sprinkle over a little more lemon zest and serve with lemon wedges and a sprinkling of herb leaves.



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