



UK Cooking Recipes
for Friends & Family

Yorkshire Puddings

AS A CHRISTMAS STARTER

Cooked & Compiled by Keith Sorrell

Yorkshire Puddings

as a Christmas Starter



METHOD:

- Preheat the oven to 220°C, Fan 200°C, 325°F, Gas mark 7.
- Divide the sunflower oil between the 12 holes of a bun tin or the 4 holes of a tart tin for larger ones.
- You must place the oiled tin in the oven to heat up.
- Sift the flour into a jug and add a pinch of salt.
- Gradually whisk in the milk and 2 tbsp water, followed by the beaten egg and the thyme.
- The batter should be smooth, like single cream.
- Pour the batter into the hot, oiled muffin tin (so that each hole is about two-thirds full) and return immediately to the oven and cook for about 20 mins, until golden and well risen.

For the mint sauce

- Finely chop the mint leaves with a pinch of salt. Place in a jug with the sugar and add the boiling water, stir and cool. Add the vinegar and mix well.

Serve one large or several small puddings with a drop of gravy and a few spoons of mint sauce.

INGREDIENTS:

For the Yorkshires

- 1 tbsp sunflower oil.
- 50ml full-fat milk.
- 70g plain flour.
- A pinch of salt.
- 1 egg - beaten.
- 1 tbsp thyme leaves.

For the mint sauce

- A bunch of fresh mint.
- 2 tbsp boiling water.
- 4 tbsp white wine Vinegar.
- 1 tbsp caster sugar.



Preparation time:
10 minutes

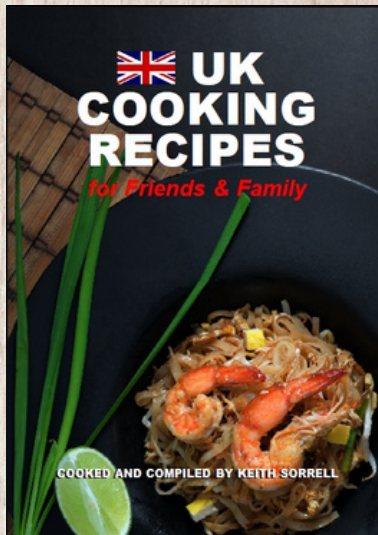


Cooking time:
25 minutes

Thank You

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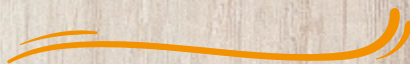
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