

Yorkshire Pudding

125g Flour
3 Eggs
333g Milk
Nutmeg
Salt



Beat eggs together & add the flour, nutmeg & salt. Mix until a smooth paste then add the milk.

Oil a tray or muffin tin & place in the oven until hot.

When the tray & oil are hot add the Yorkshire pudding mix, this should sizzle as you add it.

Place straight in the oven & leave. Do not open the door.

Small Yorkshire puddings will take around 15 -20 minutes, large will take around 20 - 25 minutes.

Take a quick peek when they have been in for the minimum amount of time.

When cooked they will be golden & well risen.