

# Yorkshire Pudding

My favourite Yorkshire pudding story is from when I worked in England as a young chef. We had a rather arrogant and aggressive sous chef, who boasted to all who would listen that he made the best Yorkshire puddings, and no one could make them as well as he could. When he baked 350 of them for a banquet, he was so pleased with his results that he went off to get the Chef to boast to him about them. While he was gone we opened and slammed the oven door closed. When he returned with the chef, he opened the oven door, and there were 350 Yorkshire pancakes!

David Cooke



Yield – about 5

## Ingredients:

3	eggs, loose
60 grams	flour, all purpose
145 mL	2 % milk
pinch	salt, last minute
pinch	nutmeg
50 mL	Beef fat or oil

## METHOD:

- Mix eggs, flour and milk — do not overbeat.
- Let rest overnight refrigerated.
- Stir in nutmeg, salt and pepper just before putting batter into pans.
- Preheat hot kitchen convection oven to 325 °F
- Lightly brush muffin pans with fat.
- Heat pans in oven 5 minutes.
- Take hot pans out and SHUT OVEN DOORS.
- Place on a tray (to catch in case of spills)
- Quickly pour 3 oz of very cold batter (or fill  $\frac{3}{4}$ ) into every other.
- Immediately replace pan in oven.
- Bake for about 25 minutes, or until golden.
- Once golden, turn off the oven and open door for five minutes, with the puddings inside, to dry the puddings out.

Serve with 1 teaspoonful of jus in each pudding.