

It was my turn to play with food yesterday, so I though we might try adding a bit of Rosemary to the Yorkshire Pudding mix. It worked well and wasn?t overpowering.

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 sprig of fresh Rosemary, finely chopped

Method:-

(1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.
(2) Whisk all the ingredients vigorously.
(3) Pour into the tray and return to the oven very quickly.
(4) Cook at 220c for 10 minutes the reduce the temperature to 180c.
(5) Cook for a further 25 minutes.
(6) Remove and either allow to cool or serve immediately. Your Yorkshire Puddings will stand reheating if required.

Saturday is pretty close to Sunday, so we served them with a ?Sunday Roast? with Onion gravy.