

We like to set ourselves little challenges and the latest is our ?Vegetarian Alphabet?. We got to ?I? without too much difficultly (Click here) but ?I? proved to be a bit of a problem. Sue came up with Inka Berries which a a form of dehydrated Physalis and we had plans for a chutney. But due to Lock-Down we are very limited for places we can buy from locally and they turned out to be impossible to get without buying a large bag on-line, which kind of defeats the £4 and meal concept.

So back to an old favourite with a couple of twists. (1) We would normally have some form of meat on a Giant Yorkshire Pudding Pizza! (2) We actually made the Mozzarella by hand and it was very authentic taste wise.

Ingredients for the Giant Yorkshire Pudding Pizza Batter:-

40g Plain (Gluten free) Flour
80g Cornflour
150ml Milk
3 Eggs
Salt & Pepper
Oil - for the tray

Method:-

(1) Heat a deep sided oven try in the oven to 220c with quite a bit of Oil
(2) Whisk the butter vigorously.
(3) Pour into the smoking hot tray and return to the oven as quickly as possible.
(4) Cook at 220c for 30 to 40 minutes until risen and golden brown.
(5) Remove, drain and allow to cool.

(6) Add Tomato based sauce to the bottom.
(7) Layer your sliced vegetables. We used Onions, Mushrooms and a Red Pepper.
(8) add lots of Mozzarella and sprinkle with dried mixed Herb.
(9) Return to the oven until the Cheese has melted and slightly browned.

We dressed ours with a few pickled Chive heads and some fresh Parsley.