

These monster Yorkshire Puddings were actually the result of is slip of the hand and had far more milk than usual in them. We both expected them to fail, but they proved us wrong. We?ve experimented with fresh Rosemary and Sage in the batter mix, but Sage alone works really well and you end up with a flavour cross between Yorkshire Pudding and Stuffing - Which has to be good!

Ingredients:-

125g Cornflour
200ml Milk
3 eggs
Salt & fresh ground Black Pepper
2 tsp of Dried Sage
Oil

Method:-

(1) Pre-heat the oven and a well oiled pudding tray to 200c.
(2) Mix all the ingredients and whisk vigorously.
(3) When the oil is smoking hot pour the batter into the tray and return to the oven ASAP.
(4) Leave well alone for 40 to 45 minutes until your Yorkshires are golden brown on the tops.

Yes you are right we had a Sunday roast on a Wednesday. But I?m afraid that just how it pans out here most of the time?..