



**Some of our experiment work better than others. The Rosemary & Sage Yorkshire Puddings with fresh foraged Rosemary & Sage have basically replaced Sue's usual Gluten free recipe. Yesterday we didn't have any fresh herbs to hand so we used dried. The verdict? Superb, a little lighter in texture than using fresh and still plenty of herb flavour.**

### **Ingredients:-**

100g Cornflour  
150ml Milk  
3 eggs  
Salt & fresh ground Black Pepper  
1 Tsp of dried Rosemary  
1 Tsp of dried Sage  
Salt and Pepper  
Lard

### **Method:-**

- (1) Heat your Yorkshire Pudding tray in the oven at 220c until the Lard 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 then reduce the temperature to 180c.
- (5) Cook for a further 25 minutes.

**Although it was Friday we had a 'Sunday Roast' with half a Chicken, Corn on the Cob, Acidified Red Cabbage, Lemon Courgettes, Roasted Potatoes & Parsnips and lots of gravy.**