

For ?Y? in our Vegetarian Alphabet it would be wrong not to include our universal soldier Gluten from Yorkshire Pudding recipe.

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper

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 210c for 10 minutes the reduce the temperature to 180c.
(5) Cook for a further 25 minutes.

We use this recipe for Yorkshire Puddings with roast dinners. We also use it as a Pizza base and quite often we load a whole roast dinner in one, with lots of Gravy!