

Aunt Beccy's Yorkshire Puddings

This recipe makes a large tear and share or 8 – 10 individual puddings.

Ingredients:

(see method for amounts needed)

8 free range eggs

Plain flour

Whole milk

Salt & white pepper

Melted beef dripping, lard or sunflower oil for cooking

(enough to cover the base of your tin approx. 0.5cm or 4 –5 tbs spoons)

Method:

Crack your eggs into a measuring jug – the line at which your eggs come to is your measure for the other ingredients. (this will be approx. 300-400ml depending on the size of your eggs)

Tip the eggs into a big mixing bowl. Then measure out the milk to the same volume as the eggs. Give the eggs and milk a good whisk.

Dry the jug then measure the flour – to the same volume. Add to the eggs and milk, whisk all together until you have a smooth batter. Add a generous pinch of salt and white pepper. Using a big spoon (tablespoon) start gently beating and lifting the mixture to add in air to your batter. Once bubbles have formed on the surface (takes approx. 3 to 5 mins). Pour the batter into a jug and leave in the fridge to rest for a minimum of one hour or overnight.

If you are making a large tear and share, ensure the base of the roasting tin is non stick, flat and it helps if the sides are rounded.

When you are ready to cook your Yorkshire puddings take your chosen roasting tin and put into the oven at 230 degrees or as hot as it will go. You will need around 0.5cm of oil in the base of the tray or add in your chosen fat to that ratio.

Add the fat/oil to the tin in the hot oven for 5 minutes – it should be smoking hot. Use the lower shelf to give your pudding/s plenty of space to rise.

Take the batter out of the fridge just before cooking, beat gently again to make sure it is well mixed.

Carefully ease the tin, still on the shelf, out of the oven giving enough space to pour in all the batter and return to the oven quickly. Take care as when the cold batter hits the hot fat it will sizzle and may spit.

Close the door and do not open until the end of the cooking time. (30 – 40 mins)

If you have a glass oven door it makes it easier as you can see what's happening. I give the puddings around 10 minutes at this high temp to encourage them to rise. Once you can see them climbing high turn the temperature down to around 200 degrees for another 10 – 15 minutes. Once your puddings are looking sturdy and well risen, turn the heat down to around 180 degrees for the final 5 minutes to ensure it's completely cooked and won't slump when you remove it from the oven.

Serve straight away as a centre piece with lashings of gravy!

