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by ewfood

Yorkshire Pudding



Ingredients

Yield 10
150g Plain Flour
150g Beaten Whole Eggs
160ml whole milk
150ml Canola Oil/Sunflower Oil
Salt and pepper
100ml Canola Oil/Sunflower Oil or dripping for baking.

Preparation

1. Make sure to prepare the mix in advance. This recipe can be used without resting, but allowing it to rest for 2-3 hours will give better results.
2. Using a hand or stick blender, mix together the flour, eggs, salt pepper and milk until smooth. Make sure the bowl is large enough to take all the ingredients.
3. Slowly add the oil. The mixture should be a coating consistence once the oil has been added.
4. Around 60 minutes before you serve the Yorkshire puddings:
5. Pre heat the oven at 220°C with the Yorkshire pudding moulds with some oil or dripping inside of them for around 15-20 minutes depending on your oven.
6. Make sure the tray is deep enough to catch any oil that may spill from the tins during baking.
7. Making sure you have plenty of space and a good thick cloth, take out the moulds when the oil is smoking hot.
8. Pour in the mixture 4/5's to the top. This will very depending on the moulds you use. I suggest a non-stick 10cm mould with straight sides, however with some trials any mould should work.
9. Bake for 10-12 minutes at 220°C. When you see through the oven glass door that the puddings have reached up to 3 to 4 times the height of the mould and are brown on the top, turn the oven down and bake for another 10 minutes at 200°C.
10. These can be re-heated just before serving or kept warm if you like crispier Yorkies
11. Please be careful when removing the Yorkies from the oven as there is oil on the tray which can spill.
12. In addition to Yorkshire puddings, the above recipe can also be used to make another British classic, Toad in the Hole.
13. "I personally like the recipe from Mrs. Beeton's "The Book of Household Management"

published in 1861, which uses rump steak and lamb kidneys, rather than the sausages used nowadays. The flavour is delectable as you cook the sliced steak and kidneys in the batter from raw

14 the base stays very moist and soaks up all the meat juice during cooking." explains Executive Chef Andrew Whiffen. This dish can be savoured at Raffles Friday Roast in celebration of Raffles 125th anniversary.

Cooks Note

There is a common belief that the "humble" Yorkshire is hard to make, all you need is a little practice. The most common challenges are as follows:

The batter is too thick; this will stop the pudding from rising.

The oven is not hot enough.

Opening the oven too many times to check on the progress may cause the yorkies to collapse. Leave a 3-5 minutes space in between before opening the oven door, to avoid any collapsing. A fan or convection oven is best.

The Yorkies will not rise if the oil is not smoking hot. Take the moulds out of the oven and shut the door, then pour the mix very quickly into the moulds and put back into the oven. Once in the oven, do not open until cooking time has finished to preventing the yorkies from collapsing.