

Yorkshire Pudding

Description:

Serving Size: 48

Categories: Bread - Sides

Cost Per Serving
\$ 0.11

Action **Date** **Initials**

Created: 7/21/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	lt	Vegetable oil		20-100001608
2.000	dz	Eggs, whole		20-100000648
0.907	kg	Flour		20-100000470
1.250	lt	Milk		20-100000577

Method of Preparation:

- Whisk the eggs and milk together and sift in the flour to make a batter.
- Season with salt and pepper
- Put about 1/2" of oil into each mold of the muffin/yorkshire tin. Put in a very hot 425F (220C) until the oil begins to haze.
- Pour the batter in. It should sizzle and bubble from the heat of the oil. Put back into the oven and DO NOT OPEN THE DOOR. After 20-30 minutes when the yorkshires have risen and turned brown (see picture) turn the oven down to allow the them to dry out a little so that they will not collapse
- **Note:** fat rendered from the roast is ideal for this