

Yorkshire Pudding

Serves 6

Ingredients

100g/3½oz plain flour
¼ tsp salt
3 large free-range eggs
225ml/8fl oz milk (preferably semi-skimmed)
4 tbsp sunflower oil

Method

Start at least 1 hour before serving is due (if possible).

Mix the flour and salt together in a bowl and make a well in the centre. Add the eggs and a little of the milk. Whisk until smooth, then gradually add the remaining milk. This can be done with a wooden spoon, but is easier with an electric hand-held whisk. Pour the mixture into a jug. Leave to rest for an hour if you have time.

Preheat the oven to 220°C/200°C Fan/430°F. Use a 12-hole deep bun tin or two four-hole Yorkshire pudding tins or a large roasting tin.

Measure a teaspoon of oil into each hole of a 12-bun tray, or a tablespoonful into each hole of a 4-hole tin, or 3 tablespoons into a roasting tin. Transfer the tin into the oven for 5–10 minutes, or until the oil is piping hot.

Carefully remove the tin from the oven and pour some batter into each of the holes and then top up each hole so that you have the same amount of batter in each one. Quickly return the tin to the oven and cook for 20–25 minutes (35 if making the Yorkshire pudding in a roasting tin), or until golden-brown and well-risen. Serve immediately.