



Red Lion



CROCKHAM LANE, HERNHILL, KENT. ME13 9JR. TEL. 01227 751207



Yorkshire Pudding Recipe

Makes 12 Yorkshire Puddings

You will need:

- 1 Cup of free range eggs
- 1 Cup plain flour
- 1 Cup full fat milk at room temperature
- A pinch of salt

- Walnut / Sesame Oil

Recipe

- Heat oven to 190c or gas mark 8
- brush yorkshire pan with nut oil until coated and place in oven until smoking hot
- Mix eggs in cup with a fork
- Sift flour and salt into a bowl
- Add 1/2 the milk and 1/2 the eggs and mix to a smooth batter, adding the rest of the milk and eggs along the way
- Strain through a sieve back into a mixing jug and allow to stand for 10 minutes
- Remove yorkshire tray from oven and place on hot ring to keep oil hot but not smoking
- Add batter mix to pan filling 1/3 of each cup
- Place Yorkshire tray back in oven and cook for 25 minutes until golden and risen
- Turn oven down to 150c or gas mark 6 and cook for a further 10 minutes
- Remove from oven and place on a cake tray to cool or serve directly to plate

Hints

Here at the Red Lion we use a stone muffin tray for the Yorkshire puddings. This ensures a constant temperature when cooking and even allows you to put the batter mixture into the yorkshire tray cold !!!

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