

Savoury Yorkshire Puddings

This recipe is a twist on traditional toad-in-the-hole. Individual puddings make an easy meal when served with seasonal vegetables and a splash of gravy.



Egg, milk, soya, sulphites and wheat (gluten)*

Nutritional information per portion (125g):

Energy 876kJ 210kcal 10%	Fat 13g 19%	Saturates 3.7g 19%	Sugars 2.7g 3%	Salt 1.1g 18%
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of an adult's reference intake.
Typical values per 100g: energy 701kJ/168kcal.

Equipment

Weighing scales
Mixing bowl
Cup
Measuring jug
Wooden spoon
Measuring spoons
Sharp knife
Chopping board
Scissors (optional)
Four-hole baking tray
Oven gloves
Pan stand

Ingredients

Serves 4
50g plain flour
1 egg
150ml semi-skimmed milk
½ x 5ml spoon dried mixed herbs
1 small onion
50g mushrooms
100g thin pork sausages
2 rashers bacon
4 x 5ml spoons vegetable oil

*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



Top Tips

- This recipe requires a very hot oven. Make sure the oven has reached the required temperature before you start cooking.
- Don't open the oven door during cooking or the Yorkshire puddings won't rise.

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Method

1. Preheat the oven to 200°C/180°C fan or gas mark 6.
2. Place the flour in the mixing bowl.
3. Break the egg into a cup and pour into the flour.
4. Add the milk gradually and whisk thoroughly to add plenty of air to the mixture. Add the dried herbs.
5. Peel and finely chop the onion.
6. Wipe the mushrooms with a clean, damp cloth and slice into 1cm pieces.
7. Cut the sausages and bacon into small pieces (about 1cm) using a sharp knife or kitchen scissors.
8. Place 1 x 5ml spoon of vegetable oil into each of the four holes in the baking tray.
9. Divide the onion, mushrooms, sausages and bacon between the four holes and place in the hot oven for 15 minutes.
10. Carefully remove the baking tray from the oven and place on a pan stand. Increase the oven setting to 220°C/200°C fan or gas mark 7.
11. Pour in the batter mixture, sharing it equally between the four holes.
12. Bake in the oven for a further 15–20 minutes or until the Yorkshire puddings have risen and are golden brown.

Something to try next time

- Try a vegetarian version by substituting the pork sausage and bacon for a vegetarian sausage.
- Try adding 1 x 5ml spoon of dried fruit such as currants or sultanas.

Prepare now, eat later

- Prepare the batter and store, covered, in the fridge for up to 24 hours.
- Chop the sausages, bacon, onions and mushrooms and store, separately in sealed plastic bags or containers, in the fridge for up to 24 hours. Check the meat is still within its 'use by' date.
- Cool the cooked Yorkshire puddings quickly and store in sealed plastic bags in the freezer for up to 1 month. To reheat, bake in a hot oven (200°C/180°C fan or gas mark 6) for 15 minutes until piping hot.

Skills used include:

Weighing, measuring, peeling, chopping, whisking and baking.