

YORKSHIRE PUDDING

**THE WORK WAS PERFORMED BY A STUDENT OF 11 "A"
CLASS TELEPOVA ANASTASIA**

WHAT IS YORKSHIRE PUDDING?

Yorkshire Pudding is one of the most famous regional British delicacies and one of the most classic foods from the UK. For the British, the classic Yorkshire Pudding is just a tasty British food staple that we have the chance to enjoy every Sunday with our Roast Dinner.

Why is a Yorkshire Pudding called a Yorkshire Pudding?

Yorkshire Pudding was actually called 'Dripping Pudding' originally, but later renamed.

They're called Yorkshire Puddings because they originate from Yorkshire in Northern England.

The traditional dish made in the olden days was done using dripping (the fat coming from roasting meat), hence the previous name.

RECIPE

STEP 1

Heat oven to 230C.

STEP 2

Drizzle a little sunflower oil evenly into two 4-hole Yorkshire pudding tins or two 12-hole non-stick muffin tins and place in the oven to heat through.

STEP 3

To make the batter, tip 1 glass plain flour into a bowl and beat in 3 eggs until smooth.

STEP 4

Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper.

STEP 5

Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes.

STEP 6

Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned.

Ingredients:

- Wheat flour - 1 tbsp.
- Milk - 1 tbsp.
- Chicken eggs - 3 pcs.
- Salt - 1/4 tsp
- Vegetable oil - 1-2 tbsp.

step 7

Pre-fry the meat in oil, put it on the cakes.

step 8

Prepare a sauce of sour cream and herbs (dill, parsley).

step 9

Put everything on a plate.

Step 10

Enjoy!

THAT'S WHAT I DID



