



Menu du Jour

01 Jan 06

Yorkshire Pudding

Yorkshire Pudding

Basically a pancake batter that is baked instead of fried; a perfect Yorkshire Pudding will have a creamy pudding-like layer at the bottom and will puff up higher than a chef's torque! Be sure not to open the oven during cooking or the pudding is bound to fall.

1 cup all-purpose flour
2 tablespoons snipped fresh chives
1/2 teaspoon kosher salt
1/4 teaspoon dried thyme
1 cup whole milk
2 eggs
1/4 cup shortening or beef drippings

Combine sifted flour, chives, salt, and thyme in a medium mixing bowl. In a separate bowl, whisk milk and eggs together until smooth; gradually add to flour mixture and beat or whisk until smooth. Let batter rest for at least 15 minutes or up to an hour.

Preheat the oven to 450 degrees F. Place about 1/4 teaspoon of shortening or beef dripping in each muffin cup. Heat the muffin cups in the oven for 10 minutes until piping hot. Carefully remove the cups from the oven and, using a 2-ounce ladle, fill each cup halfway with the batter. Reduce heat to 375 degrees F. and bake for about 25 to 30 minutes or until puffed and golden brown.

(Makes about 10 to 12 individual Yorkshire puddings)



Cooking & Presentation



Individual Yorkshire Puddings
(Note the irregular shape caused by the muffin cups not being completely level in the oven!)