



This started out as a bit of a joke as we had a giant Yorkshire Pudding spare. We hadn't seen that one of the major supermarkets were offering something similar. We think ours looks better, but we might be a bit biased....

Ingredients:-

1 Giant Yorkshire Pudding, cooled
1 Onion, sliced
2 cloves of Garlic, grated
½ a Red Pepper, sliced
Cured Sausage of your choice ? We used smoked Polish Sausage
A jar of Pizza sauce
Mozzarella Cheese, grated
Mixed dried herbs

Method:-

- (1) Spread the Pizza sauce over the inside of the giant Yorkshire Pudding and sprinkle the garlic.
- (2) Sprinkle a thin layer of Mozzarella.
- (3) Add the Onion, Red Pepper and Sausage.
- (4) Top with the grated Mozzarella and sprinkle with mixed herbs.
- (5) Bake at the top of the oven at 180C for 20 minutes or until the cheese has melted and browned slightly.

The ingredients & Method for the Gluten Free Yorkshire Puddings [are here](#)

Enjoy, we certainly did!