

Things evolve over time here. We started by adding fresh Sage to our Gluten free Yorkshire Pudding recipe a few months ago as there is a large bush just down the road. We then added a bit of finely chopped Rosemary because there is a bust on the other side of the same back street. That was the foundation of Rosemary & Sage Yorkshire Puddings sorted, all it needed was a good handful of Sausages and this creation was born!

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 sprig of fresh Rosemary, finely chopped
3 short sprigs of Sage, finely chopped
3 Roasted Pork Sausages or 6 Chipolatas per serving

Method:-Method:-

(1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.
(2) Whisk all the ingredients vigorously.
(3) Pour into the tray, dropping your pre cook Sausages over the top and return to the oven very quickly.
(4) Cook at 220c for 10 minutes the reduce the temperature to 180c.
(5) Cook for a further 25 minutes.

We served ours with Roast Potatoes and Vegetables in a Sunday Dinner style with lots of Shallot gravy.