

It was my turn to play with food yesterday, so I though we might try adding a bit of Rosemary to the Yorkshire Pudding mix. It worked well and wasn?t overpowering.

Ingredients:-

100g Cornflour150ml Milk3 eggsSalt & fresh ground Black Pepper1 sprig of fresh Rosemary, finely chopped

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 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.
- (6) Remove and either allow to cool or serve immediately. Your Yorkshire Puddings will stand reheating if required.

Saturday is pretty close to Sunday, so we served them with a ?Sunday Roast? with Onion gravy.