



It was my turn to play with food yesterday, so I thought we might try adding a bit of Rosemary to the Yorkshire Pudding mix. It worked well and wasn't overpowering.

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 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 then 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.