

Some of our experiment work better than others. The Rosemary & Sage Yorkshire Puddings with fresh foraged Rosemary & Sage have basically replaced Sue?s usual Gluten free recipe. Yesterday we didn?t have any fresh herbs to hand so we used dried. The verdict? Superb, a little lighter in texter than using fresh and still plenty of herb flavour.

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 Tsp of dried Rosemary
1 Tsp of dried Sage
Salt and Pepper
Lard

Method:-

(1) Heat your Yorkshire Pudding tray in the oven at 220c until the Lard 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.

Although it was Friday we had a ?Sunday Roast? with half a Chicken, Corn on the Cob, Acidified Red Cabbage, Lemon Courgettes, Roasted Potatoes & Parsnips and lots of gravy.