

Yorkshire Puddings

Makes 6 large puddings

Ingredients:

3tsp Goose fat

225g Plain flour

3 Eggs

1 Egg white

350ml Milk



Method:

1. Set the oven to 230c.
2. Add half a teaspoon of goose fat into each bun tin.
3. When the oven is hot, place the bun tin with the fat into the oven for 15 minutes.
4. Combine the plain flour, eggs, egg white and milk and pour into the bun tin evenly.
5. Cook for 35- 45 minutes. Do not open the oven door before 35 minutes or the puddings will go flat.

You can also use this recipe to make 12 small Yorkshire puddings. If you decide to make 12, remember to half the amount of goose fat you put into each bun tin.

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