

Yorkshire Pudding

I know it's the middle of summer but fall and the entertaining season are right around the corner. If you have never tried to make this dish now is the time to practice. I confess I never made this until I became a Wigglesworth. In fact, I had never tasted it but suddenly surrounded by English folks I found it was expected. It took a while to find the recipe, one that Grandma Janet pronounced was right. Don't be fooled by those fancy puffy things, more like a cream puff pastry, this eggy pudding which collapses minutes after coming out of the oven is the real thing.

The first few times I made this I was a nervous wreck trying to get everything done in time and on the table. But over the years I've learned a few tricks which make it easy. This dish is traditionally served with roast meat but I've found that it goes well with pot roast too. If there is any left at the end of the meal (rarely, at my house) people in my family eat it cold before going home. But then maybe we're different. You know they are part Yorkshireman.

What you need:

Serves 6 to 12 depending on how much they like it.

1 ½ cups flour
6 medium eggs (if jumbo eggs, use 5)
2 teaspoons salt
1 ½ cups milk

How to assemble:

Combine all ingredients and beat until smooth
The batter should be the consistency of cream, if too thick add a little water
Refrigerate at least 2 hours before cooking

Baking:

Use a large shallow baking or roasting pan. Remember, this pan will be placed on the table to serve from

Spray with PAM

Add dripping from the roasting pan if you are serving roasted meat (if you have no dripping make some by dissolving 1 beef bullion cube in 1/4 cup hot water, plus 2 tablespoon of olive oil.)

Heat the pan and drippings for a few minutes in a pre-heated oven at 400°

Add batter to pan. Batter shouldn't be more than an inch or so in the bottom of the pan and make sure the oven rack is down in the bottom part of the oven to leave lots of room for the pudding to rise.

Close the oven door and set a timer for 20 minutes

Do not open the oven door.

When the timer sounds, remove the pudding and set on the table.

Note: If you're serving this pudding with a traditional beef, lamb or pork roast, plan on putting the pudding in the oven when you remove the roast to sit before carving. That way you can turn the oven up and scoop some of the drippings out of the pan and put in the bottom of your pudding pan. While the pudding is cooking you can carve the roast and put the finishing touches on the meal on the table.

It is somewhat dramatic if you can get everyone seated before the pudding is put on the table. Everyone will ooh and aah and then the pudding will deflate. But worry not, it still tastes good.

Don't even think of transferring it to a serving dish, what it's baked in is what it's served in.

Traditionally, gravy or au jus is poured over a piece of this on the plate.

Notes: