



LIFELINE RECIPES



March 2023



PARMESAN YORKSHIRE PUDDINGS

PREPERATION TIME:

5 mins

COOKING TIME:

25 mins

SERVES:

6-8

INGREDIENTS

sunflower oil, for the tin

260g plain flour

6 eggs

300ml whole milk

50g parmesan or vegetarian alternative,
finely grated

Add parmesan to traditional Yorkshire puddings and take this Sunday roast side dish to a new level. Make them ahead and freeze them for up to three months.

METHOD

STEP 1. Heat the oven to 220C/200C fan/gas 8. Drizzle a little oil into the holes of a six-hole Yorkshire pudding tin, or six-to-eight holes of a 12-hole muffin tin. Put in the oven to get the oil hot.

STEP 2. Tip the flour into a bowl, season with salt and pepper, make a well in the centre, then crack in the eggs. Whisk until smooth, gradually adding the milk. Transfer to a jug.

STEP 3. Slide the tray halfway out of the oven and divide the batter between the holes. Bake undisturbed for 25 mins or until puffed and golden. Leave to cool on a wire rack. Will keep in the fridge for up to two days or frozen for up to three months.

STEP 4. Turn the oven down to 200C/180C fan/gas 6. Sprinkle the yorkshires with the parmesan and cook for a further 5 mins, or 10-15 mins from chilled.