

# Yorkshire puddings à la Nanny

1. In a bowl, put 3 oz plain flour\* and a pinch of salt
2. Break two fresh eggs, at room temperature, into the bowl, on the flour
3. Measure 5 fl oz milk into a measuring jug
4. Start whisking with an electric whisk
5. Add a little milk, whisk until really thick
6. Gradually add the rest of the milk
7. Whisk for a good while (1-2 minutes)
8. Leave to stand (optional)
9. Use a nine-hole **deep** bun/muffin tin (if you have twelve holes, only use nine)
10. Put a small sliver of lard in each of the nine holes
11. Heat the oven to 220 °C
12. Put the tin in and allow to get very hot (until you can see haze above the fat)
13. Take the tin out, keep the oven shut
14. Share out the mixture between the nine holes – it should sizzle!
15. Return to the oven immediately – minimise the amount of time the tray is out of the oven
16. Set the timer to 15 minutes
17. After five minutes, reduce the temperature to 210 °C
18. After 15 minutes, check if they've risen properly – if not, keep them in. Don't open the door
19. If you like the crispy, give them a little more time – 5+ minutes
20. You can turn them over to crisp the bottoms

\* For extra crispy, firmer puddings, use strong flour

For use during a roast, time the meat to come out the oven 30 minutes before serving. You then have 30 minutes to cook your Yorkshire puddings and roast potatoes (boiled first)