



READY TO COOK
BY HARRIS FARM

CRUMPETS



PREP
1 ½ hrs



COOK
30 min



SERVES
12

INGREDIENTS:

- > 750 ml Milk
- > 7g Dry Yeast
- > 500 g Plain Flour

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 tsp Baking Powder
- > 1 tsp Salt
- > 1 tbsp Caster Sugar
- > 30 g Unsalted Butter

METHOD - GET COOKING!



1

In a saucepan, gently warm the milk over low heat until it reaches finger temperature. Take care not to overheat it, as it could kill the yeast. In a small bowl, combine 2 tablespoons of warm milk with the yeast and stir well. Add sugar and butter to the remaining milk in the saucepan, stirring until the sugar dissolves and the butter melts.

2

In a large bowl, combine flour, baking powder, and salt. Stir in the milk mixture, followed by the yeast mixture, until a smooth batter forms. Cover the bowl and stand in a warm place for 1 to 1½ hours, until the batter becomes bubbly and can be poured slowly. Transfer the batter to a large jug.

3

Grease the egg rings and a griddle or large, heavy-based frying pan. Place the rings in the pan over medium heat. Once hot, pour the batter into each ring, filling about two-thirds full, allowing room for rising.

4

Cook the crumpets for approximately 6-7 minutes, or until the tops develop a few holes and begin to dry out. Be careful not to let the base become too dark. Adjust the heat if necessary, but not too low, as the bubbles may not form properly. Remove the egg rings and carefully flip the crumpets. Cook for an additional 2-3 minutes, until the base turns golden brown. Spread butter on top of the crumpets while they're hot. Serve immediately or toast them later for an extra delicious treat.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- It's ideal to use proper crumpet rings for these, but egg rings will work just fine too – they are just smaller, so you'll take longer to cook the crumpets.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au