



YORKSHIRE PUDDING



Harney Desteanations: London

Ingredients:

4 large eggs

1 C milk

1 pinch kosher salt

1 C all-purpose flour

2 tbsp lard, beef dripping or vegetable oil*

2 tbsp cold water

*Note: Using lard, beef drippings or bacon fat is preferred over vegetable oil, as the oil does not add flavor and can make the pudding greasy if not used sparingly.

**Note: Much like making muffins, you can make your Yorkshire Pudding large or small. Choose a tin that works for whatever size pudding you'd like to create.

Directions:

1. Crack the eggs into a 2-cup measuring glass. Note the measurement ~ it should be around 1 cup. Measure out the same amount of flour as the eggs and set aside. Measure out an amount of milk equal to the eggs and add to the cup with the eggs.
2. Pour the eggs and milk into a large mixing bowl and add a pinch of salt. Whisk thoroughly with an electric hand beater or hand whisk. Let stand for 10 minutes.
3. Gradually sift the measured flour into the milk and egg mixture, again using an electric hand beater or whisk to create a lump-free batter resembling thick cream. If there are any lumps, push the batter through a fine sieve. Let the batter rest in the kitchen for a minimum of 30 minutes, longer if possible, up to several hours.
4. Place a pea-sized piece of lard, dripping or ½ teaspoon vegetable oil into each opening in a 12-hole muffin tin.** Place in the hot oven until the fat is smoking.
5. Add 2 tablespoons of cold water to the batter and give it another good whisk. Fill the openings in the tin one-third full with batter and return quickly to the oven.
6. Bake approximately 20 minutes or until golden brown, puffed and crisp. Repeat until all the batter is gone.