



**For ?Y? in our Vegetarian Alphabet it would be wrong not to include our universal soldier
Gluten from Yorkshire Pudding recipe.**

Ingredients:-

100g Cornflour

150ml Milk

3 eggs

Salt & fresh ground Black Pepper

Method:-

- (1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.
- (2) Whisk all the ingredients vigorously.
- (3) Pour into the tray and return to the oven very quickly.
- (4) Cook at 210c for 10 minutes then reduce the temperature to 180c.
- (5) Cook for a further 25 minutes.

**We use this recipe for Yorkshire Puddings with roast dinners. We also use it as a Pizza base
and quite often we load a whole roast dinner in one, with lots of Gravy!**