



We like to set ourselves little challenges and the latest is our 'Vegetarian Alphabet'. We got to 'I' without too much difficulty ([Click here](#)) but 'I' proved to be a bit of a problem. Sue came up with Inka Berries which is a form of dehydrated Physalis and we had plans for a chutney. But due to Lock-Down we are very limited for places we can buy from locally and they turned out to be impossible to get without buying a large bag on-line, which kind of defeats the £4 and meal concept.

So back to an old favourite with a couple of twists. (1) We would normally have some form of meat on a Giant Yorkshire Pudding Pizza! (2) We actually made the Mozzarella by hand and it was very authentic taste wise.

Ingredients for the Giant Yorkshire Pudding Pizza Batter:-

40g Plain (Gluten free) Flour
80g Cornflour
150ml Milk
3 Eggs
Salt & Pepper
Oil - for the tray

Method:-

- (1) Heat a deep sided oven tray in the oven to 220c with quite a bit of Oil
- (2) Whisk the batter vigorously.
- (3) Pour into the smoking hot tray and return to the oven as quickly as possible.
- (4) Cook at 220c for 30 to 40 minutes until risen and golden brown.
- (5) Remove, drain and allow to cool.

(6) Add Tomato based sauce to the bottom.

(7) Layer your sliced vegetables. We used Onions, Mushrooms and a Red Pepper.

(8) add lots of Mozzarella and sprinkle with dried mixed Herb.

(9) Return to the oven until the Cheese has melted and slightly browned.

We dressed ours with a few pickled Chive heads and some fresh Parsley.