



Our Sage & Rosemary Giant Yorkshire making a return visit! Tray baked Potatoes, Carrots, Courgette and Leek with half of the Yellow Sticker Chicken we cooked off yesterday. There?s a Curry hiding in the other half possibly!

The slightly modified Yorkshire Gluten free Yorkshire pudding recipe is here.

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 Tsp of dried Rosemary
1 Tsp of dried Sage
Salt and Pepper
Lard

Method:-

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

A bit of gravy and this was a tasty autumn dinner.