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HOW I MAKE GOOD YORKSHIRE PUDDING/POPOVERS THAT NEVER FAIL!!



A simple way to make the perfect Yorkshire pudding aka the Popovers, every time.

YORKSHIRE PUDDING RECIPE

Ingredients:

3 Large Eggs

3 Pint or ½ Cups Milk

8 Tbsp or ½ Cups Plain Flour sifted

Pince of salt

Lard/Beef Fat (I normally buy at Walmart the Mexican brand) or Shortening or Oil

($\frac{1}{2}$ Tsp each muffin tin) - I never try with gee.

This recipe is enough to make 9 muffin Yorkshire pudding ($\frac{1}{2}$ filled batter) - The Best Ever and works well every time!





METHOD:

1. Preheat the oven to 425F./220C. Put enough Beef fat/shorthening or vegetable oil in a 12-hole muffin tin to cover the base to a depth of approx 3mm/1/8 inch or a shallow baking tin (approx 20cm × 25cm/ 8×10-inches) or a 4-hole Yorkshire

pudding tin place in the oven to get very hot (I mean super hot).

2. Meanwhile, break the eggs into measuring jug, add enough milk to make it up to 300ml/10fl.oz. and whisk together then leave it for 10 minutes.

3. Add the salt and flour and whisk until very smooth with no lumps. (leave the batter to rest for at least 30 min)

4. Carefully remove the tin(s) from the oven, making sure the fat is very hot and fill as follows:-

Muffin tin- pour the batter into the centre of the tin, filling to half (make about 9)

Large Yorkshire - pour the batter into the centre of the tin, filling to 2/3rd 4 hole tin

5. Return to the oven straight away and bake until well risen and golden as follows:

- Muffin tin: 20-25 minutes (reduce the temperature to 390F after 18 min so not burn)

- Large Yorkshire: 30-40 minutes

- 4 hole individual Yorkshires 20-25 minutes

Serve with gravy and while it's HOT!



NOTE:

There are basically only 5 things you have to remember to achieve good Yorkshire puddings

1. Measure Equal: Egg=Milk=Flour and never use self-rising flour or any kind of raising agent or baking powder. Contrary to what you may think, it actually results in flat, soggy puddings.
2. Make sure the batter is of the right consistency (a little thinner than pancake batter) and as smooth as possible. Using an electric whisk helps, but is not necessary.
3. Using Beef fat or suet is better than normal oil. Make sure the beef fat/oil is VERY HOT before pouring the batter into the tin. It may be easier to heat the oil on the stove top rather than in the oven. You should aim to have about 3mm/1/8 inch of hot fat in the bottom of the tin before you add the batter.
4. Try not open the oven door for the first 20 minutes of the cooking time and after that, only enough to have a peek at what's happening if you have to (This will allow the puddings to rise, brown and set so they don't collapse)
5. Reduce the heat after 18-20 minutes to avoid darker result/burn.

Remember that a large Yorkshire often has a slightly heavier base. If you want very light and airy Yorkshires, opt for individual/muffin style and Yorkshire Puddings freeze a very well.

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USEFUL TOOLS WE USE

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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