

Mini Yorkshire Puddings



Allergens: Milk, Wheat, Soya

Preparation time: 15 mins

Cooking time: 25 mins

Serves: 10

Profitability:

Author: Premier Foods Christmas Party Guide

Ingredients:

70g McDougalls Plain Flour

2 eggs

To season salt & pepper

100ml semi skimmed milk

Sunflower oil

200g turkey trimmings (cooked)

100g cranberry sauce

150ml Bisto turkey gravy

Steps:

Preheat oven to 230°C

Beat the eggs and flour until smooth, then whisk in the milk and season

Drizzle a little oil into a non-stick tartlet or petit four tin and place in the oven to heat through. Remove and evenly pour the batter in and bake for 20-25 minutes until the puddings have risen

Remove from the oven and place each Yorkshire pudding with turkey and cranberry sauce

Serve hot with the gravy