

Yorkshire Pudding Wrap



Serves: 10

Profitability:

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Ingredients:

300g plain flour

300g egg

600ml semi skimmed milk

40ml vegetable oil

800g topside of beef, trimmed of fat

10ml vegetable oil

600g potatoes, peeled & cut

30ml vegetable oil

200g green beans

200g carrots, peeled & sliced

200g tenderstem broccoli

35g KNORR Gluten Free Gravy Granules

500ml water

Steps:

FOR THE WRAP

Preheat oven 200°C

Crack the eggs into a bowl and lightly whisk

Put the flour into a mixing bowl then pour in the eggs and milk. Whisk together ensuring no lumps are left. Place in the fridge to rest for 30 minutes

Pour the oil into a flat tray and put into the oven

Remove from oven and pour in a thin layer of the batter to cover all of the tray

Place back in the oven and cook for 12-15 minutes or until slightly golden

Remove and repeat the process until all the mixture has gone

FOR THE BEEF

Preheat oven 190°C

Rub the beef with the oil then place on to a roasting tray and roast in the oven for 45-50 minutes or until the core temperature is reached

Remove from the oven and allow to rest before carving

FOR THE GRAVY

Bring the water to the boil then whisk in the gravy granules

FOR THE VEGETABLES

Preheat oven 190°C

Par-boil the potatoes. Heat the oil in a roasting tray then add the potatoes and cook for 45 minutes until golden

Steam the carrots for 5 minutes, steam the broccoli and green beans for 4 minutes

TO SERVE

Lay the Yorkshire wrap out flat. Add some roast potatoes, green beans, carrots, broccoli and sliced beef then pour over a little gravy. Roll the Yorkshire up and serve