



Some of our experiment work better than others. The Rosemary & Sage Yorkshire Puddings with fresh foraged Rosemary & Sage have basically replaced Sue's usual Gluten free recipe. Yesterday we didn't have any fresh herbs to hand so we used dried. The verdict? Superb, a little lighter in texture than using fresh and still plenty of herb flavour.

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 then reduce the temperature to 180c.
- (5) Cook for a further 25 minutes.

Although it was Friday we had a 'Sunday Roast' with half a Chicken, Corn on the Cob, Acidified Red Cabbage, Lemon Courgettes, Roasted Potatoes & Parsnips and lots of gravy.