

We had half a stick of Chorizo in the fridge, a tub of cubed Yellow Sticker Cheese at 20p and a bit of time on our hands. So we made another version of Pizza in a giant Gluten free Yorkshire pudding.

It?s a favourite ?go-to? recipe here for clearing bits and bobs from the fridge. Basically if you have a Tomato base sauce and some Cheese you can throw all sorts of wonders between them. It?s never failed us yet!

For the base:-

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper

Method:-

(1) Pre-heat the oven to 220c, add oil or lard to a large tray and place in the oven.
(2) Whisk all the ingredients for the batter several time to get as much air into it as possible.
(3) When the oil / lard is smoking quickly pour your batter mix in and return to the oven.
(4) Reduce the heat to 180c.
(6) Cook for 30 to 35 minutes until the Yorkshire Pudding has risen and is lightly browned. Don?t over cook at you will be returning to the the oven to melt the Cheese.

(7) Add the Tomato Base sauce and then your filling ingredients.
(8) Add grated Cheese to the top and return to the oven until the Cheese has malted and is starting to brown slightly.

These things are huge. But the remaining half made great snacks for the following day. OK to be fair this actually fed both of us for two days!