

Yorkshire Pudding

Standard Remoska

1 dessertspoon vegetable oil
50g (2oz) plain flour
1 egg
150ml (1/4 pint) milk
salt to taste

Grand Remoska

2 tbsp vegetable oil
100g (4oz) plain flour
2 eggs
300ml (1/2 pint) milk
salt to taste

Heat the oil in the Remoska for 10 minutes. Meanwhile put the flour in a bowl, make a hole in the middle and add the eggs, milk and salt. Using an electric whisk, mix together well, drawing in the flour gradually until a smooth batter. Pour into the Remoska and cook for approximately 25-30 minutes, by which time the batter will have risen beautifully and be nice and crispy around the edges.