

MINI YORKSHIRE PUDDINGS WITH ROAST BEEF + HORSERADISH

INGREDIENTS *[serves 24]*

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| YORKSHIRE PUDDINGS | 1 KG JOINT TOPSIDE BEEF |
| › 140g Plain Flour | › 15g/½oz Finely Grated Horseradish |
| › 4 Eggs | › 1tbsp White Wine Vinegar |
| › 200ml Milk | › Pinch of English Mustard Powder |
| › Salt & Pepper | › Pinch of Caster Sugar |
| | › Salt and Pepper [to taste] |
| | › 150ml Double Cream |

METHOD

YORKSHIRE PUDDINGS

- › Put the flour into a bowl and beat in 4 eggs until smooth.
- › Gradually add the milk and carry on beating until the mix is completely lump free. Season generously with the salt & pepper.
- › Pour the batter into a jug and ideally place in the fridge overnight
- › Using 2 very good nonstick 12-hole muffin tins pour the batter evenly into the holes.
- › Place the tins into the CMS260 on Combination Steam setting at 220°C.
- › Bake for 20 minutes until the puddings have puffed up and are brown.

ROAST BEEF

- › Season the Beef joint well and place in a small roasting tin.
- › Place in the C2601. Insert the meat probe plug into the aperture on the side of the oven and the probe into the meat.
- › Set the oven to the Roast function at 180°C and select the meat probe button and set the core temperature to 58°C.
- › Once the core temperature is reached the oven will switch off.

HORSERADISH SAUCE

- › In a small bowl, mix all the ingredients together. Allow to stand in the fridge for half an hour before serving so the flavours can mingle.