

Best Ever Yorkshire Puddings recipe

Total time **30 mins** 5 mins preparation time 25 mins cooking time

INGREDIENTS

6 portion(s)

100 g	plain flour
0.5 tsp	English mustard powder (optional)
3	large eggs
220 ml	milk
1 tsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	vegetable oil

PREPARATION

Step 1

Preheat the oven to 200C Fan.

Step 2

Mix the flour and mustard powder (if using) in a bowl and make a well in the centre. Beat in the eggs and a little of the milk. Whisk until smooth, then slowly add the remaining milk. Stir in the Kikkoman Soy Sauce. Pour the mixture into a jug.

Step 3

Measure a tsp of oil into each hole of a 12-hole bun tin. Place in the oven for 5 minutes to get the oil really hot.

Step 4

Carefully remove from the oven and pour the batter equally between the holes of the tin. Return the batter quickly to the oven and cook for 20–25 minutes, or until golden-brown and risen.