

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 or the tin. Return the batter quickly to the oven and cook for 20–25 minutes, or until golden-brown and risen.