

1920s



COOKING PASSION SINCE 1877



YORKSHIRE PUDDING BURRITO

A twist on the roast dinner, which was very popular post-WW1, when rationing ended.

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YORKSHIRE PUDDING BURRITO

INGREDIENTS

Serves 2

- 150g plain flour
- 3 eggs
- 240ml milk
- Pinch of salt
- 150ml vegetable oil
- 1 large potato, peeled, cut into fat batons and parboiled for 8 minutes
- 75g frozen peas
- 1 large carrot, peeled and cut into batons
- 200g leftover roast beef slices, hot
- 100ml beef gravy, hot

INSTRUCTIONS

1. Preheat your NEFF oven to CircoTherm® 200c.
2. Place flour, eggs, milk and salt into a large jug and whisk together. Cover and refrigerate for 30 mins.
3. Pour all but two tbsp of the oil into a small roasting pan, then pour the remaining oil into an oven-proof cast iron shallow pan (30cm diameter) or a 20cmx30cm roasting tin. Place both in the oven to heat up for 10 minutes. The small tin with the larger amount of oil should be on the middle shelf with the other pan/tin on the top shelf.
4. After 10 minutes, add the potatoes to the tin with the large amount of oil. Stir to cover the potatoes in oil and cook in the oven for 5 minutes.
5. After 5 minutes, remove the Yorkshire pudding batter from the refrigerator and carefully pour into the pan/tin on the top shelf. Close the oven door and cook for 18-20 minutes, until the Yorkshire pudding is golden and risen.
6. Meanwhile, steam the carrots for 12-15 minutes, until tender. Add the peas to the carrots for the final 4 minutes. Remove from the heat.
7. Take the Yorkshire pudding out of the oven, leave to cool for a few minutes, then carefully remove from the pan. Place on a chopping board.
8. Check on the potatoes, remove from the oven if they're golden and crisp. If they need a few more minutes, turn them over first, cook for 5 more minutes, then remove from the oven.
9. To assemble the burrito, place slices of hot roast beef in the middle of the Yorkshire pudding. Top with carrots, peas and the roast potato slices. Drizzle on 3 tbsp of gravy, then roll up the Yorkshire pudding and slice in half.
10. Serve with extra gravy for dipping.