



Things evolve over time here. We started by adding fresh Sage to our Gluten free Yorkshire Pudding recipe a few months ago as there is a large bush just down the road. We then added a bit of finely chopped Rosemary because there is a bust on the other side of the same back street. That was the foundation of Rosemary & Sage Yorkshire Puddings sorted, all it needed was a good handful of Sausages and this creation was born!

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 sprig of fresh Rosemary, finely chopped
3 short sprigs of Sage, finely chopped
3 Roasted Pork Sausages or 6 Chipolatas per serving

Method:-Method:-

- (1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.
- (2) Whisk all the ingredients vigorously.
- (3) Pour into the tray, dropping your pre cook Sausages over the top and return to the oven very quickly.
- (4) Cook at 220c for 10 minutes the reduce the temperature to 180c.
- (5) Cook for a further 25 minutes.

We served ours with Roast Potatoes and Vegetables in a Sunday Dinner style with lots of Shallot gravy.

