



Yorkshire pudding wraps caused a bit of a stir last year with a company in York hitting the national front pages and people queuing outside their shop. They are certainly not a new idea and Sue was making them at the hotel where she worked perhaps 10 years ago. So here is her take on the Yorkshire Pudding Wrap. A good hearty winter warmer.

You can buy a Yorkshire pudding mix from most supermarkets for less than 50p and all you need to do is add a couple of eggs and water. Just make sure your oil is smoking hot! Sue's Gluten Free batter mix is below.

Ingredients:-

For the filling:-

500g Minced Beef
2 Onions, chopped
2 Carrots, chopped
2 cloves of Garlic, grated
Garlic Salt
Hot Paprika
Chilli Powder
Soy Sauce (Gluten Free is available)
Stock Cube
1/3 of a tube of Tomato Purée
Salt & Pepper
Vegetable Oil

For the GF batter mix:-

140g of GF plain flour
50g of Cornflour

140ml of semi skimmed Milk

3 Eggs

A dash of cold water

Salt & Pepper

Vegetable oil

Method:-

For the filling:-

- (1) Fry to soften the Onion and Carrot in a large pan. Season with Salt & Pepper.
- (2) Add the minced Beef and break down until lightly cooked.
- (3) Add the Garlic Salt, Paprika, Chilli powder, Soy Sauce, grated Garlic and simmer gently for 10 minutes.
- (4) Add the Stock or if you prefer Gravy Mix and stir well.
- (5) Add the Tomato Purée and additional water if the mixture seems too dry. Continue to simmer for a further 15 minutes.
- (6) Remove from heat to cool.

For the giant Yorkshire Pudding:-

- (1) Preheat the oven to 220C.
- (2) Place vegetable oil in a baking tray and heat until smoking hot.
- (3) Add the Eggs to the Milk and whisk.
- (4) Mix the GF Flour and Cornflour and season with Salt and Pepper.
- (5) Add the Flour mix a little at a time to the Egg and Milk mix whisking it as you go.
- (6) You should aim for a smooth runny texture.
- (7) Add straight to the hot Oil and cook until risen, but not as brown as you would expect for Toad in The Hole. It needs to be pliable enough to roll without breaking.
- (8) Remove from the oven and allow to cool slightly.

Putting it all together:-

- (1) Remove your Yorkshire Pudding from the baking trap onto a large piece of baking parchment.
- (2) Add the filling so that it is a little below the top of the risen sides.
- (3) Using the parchment roll the Yorkshire Pudding as tightly as you can without squeezing the filling out.
- (4) Place back in the oven on a baking tray to slightly brown the upper side which was previously on the bottom.
- (5) Cut across the roll to serve with your choice of vegetables and additional gravy.