

Yorkshire Pudding

Cuisine: **English**

Food category: **Side dishes**



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Company: **Retigo**

Program steps

Preheating: **245 °C**

1	Hot air	0 %	Termination by time	00:25 hh:mm	220 °C	100 %	
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Ingredients - number of portions - 8

Name	Value	Unit
flour	140	g
egg	4	pcs
milk	200	ml
olive oil	20	ml

Nutrition and allergens

Allergens: 3, Milk

Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Zn

Vitamins: A, B, B12, B2, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	246.8 kJ
Carbohydrate	12.4 g
Fat	0.2 g
Protein	1.8 g
Water	0 g

Directions

Set the Retigo to pre heat with the Vision snack inside the oven along with a little oil in each section on the pan.

Mix the eggs seasoning and flour together, then add the milk slowly until a pourable mixture is reached.

When the oven has pre-heated, pour the mixture into each section on the pan, close the door and allow to cook.

Recommended accessories



Vision Snack