

# 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 %



## Ingredients - number of portions - 8

Name	Value	Unit
flour	140	kg
egg	4	pcs
Milk	200	ml
olive oil	20	ml

## Nutrition and allergens

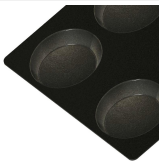
Allergens: 3  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 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