

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	246750 kJ
Carbohydrate	12425 g
Fat	175 g
Protein	1750 g
Water	0 g

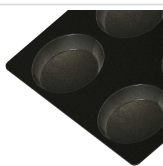
Directions

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