


# Yorkshire Pudding

Cuisine: English  
Food category: Side dishes



Author: Phil Smith


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	g
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	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