

# Yorkshire Pudding — The Science-First Version

No raising agent — just steam. A thin rested batter into smoking-hot fat, a fierce oven, and a door you do not open.

Yield: **12** (standard tin)    Active: **10 min**    Total: **1 hr**    Oven: **230-220°C**    Done: **deep gold**, 4" up

## WHERE IT WAS BORN

"Dripping pudding" of northern England, set under the spit to catch the fat. Named *Yorkshire pudding* by Hannah Glasse, 1747. Thrift: served first, with gravy, to fill bellies before the costly meat.

## EATEN, AUTHENTICALLY

The Sunday roast's right hand — beef and dark gravy poured into the hollow. Traditionally a first course, sometimes sweet with syrup for afters.

## HOW IT'S USED NOW

Roast partner; giant bowl Yorkshires for stew; *toad in the hole* over sausages; the popover and Dutch baby are its cousins.

## INGREDIENTS

12 PUDDINGS · WEIGHT

### BATTER

Eggs (~4 large, RT)	7.1 oz	4 large
Bread flour (strong, 12–13%)	7.1 oz	1½ cups
Whole milk	5.3 oz	¾ cup
Water (crisper than all milk)	1.8 oz	¾ tbsps
Fine sea salt	0.14 oz	⅓ tsp

### FOR THE TIN

Beef dripping (or goose fat / oil)	2.1 oz	¼ cup
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### THE RATIO — EQUAL PARTS, BY WEIGHT

**Egg 100% · Flour 100% · Liquid 100% · Salt 2%**. Equal weights of egg, flour and liquid — a thin batter the texture of single cream. The high liquid is the point: more water, more steam, more rise.

Kit: 12-hole metal tin (or popover/muffin tin) · whisk · scale · jug · oven that holds a true 230°C

## METHOD

- Mix & rest.** Whisk 200g eggs + 4g salt; whisk in 200g flour to a smooth paste; loosen with 150g milk + 50g water to a thin single-cream batter. Rest **30 min** (or overnight, fridge).

*Resting hydrates the flour, relaxes gluten and settles bubbles — higher, more even rise. — McGee 2004*

- Smoke the fat.** 5g dripping per hole. Oven **230°C (450°F)**; heat the tin inside until the fat shimmers and just smokes (~10 min).

*The batter must hit fat hot enough to flash to steam and sear the base; lukewarm fat = greasy and sunken. — McGee; López-Alt*

- Fill fast.** Pour cold batter into the smoking fat, each hole **~halfway**. It should sizzle. Straight back in.

*Cold batter into hot fat = maximum thermal shock = maximum rise. Don't overfill. — López-Alt*

- Bake, no peeking.** **220–230°C, 20–25 min**, until towering, deep gold, crisp. **Do not open the oven.**

*Opening drops the temperature; if the walls haven't set, the steam condenses and they collapse. — McGee 2004*

**Done:** risen 2–3x the tin, deep golden, crisp-walled, hollow centre. **Serve at once** — they are steam, and they sink as they cool. Gravy at the table, not before.

**Time it to the roast** — the only live step is the bake (make the batter the day before; it rises better for the wait). Start the puddings as the joint comes out to rest: ~25 min in, they land hot for carving.

### ONE BATTER, TWO DISHES — TOAD IN THE HOLE

Brown **8 sausages** in the dripping in the hot tin (5–6 min). Fat smoking, pour the batter **around** them, bake **220°C, 30–35 min** to risen and deep gold — no peeking. Onion gravy. *Same batter, one tray, supper.*

## ELEVATION

### TIER 1 — NO EXTRA TIME

- Thyme / mustard / horseradish** — whisked into the batter
- All-milk batter** — richer, more tender
- Overnight rest** — the easiest height gain there is

### TIER 2 — WORTH IT

- Goose / duck fat** — deeper savour, crisper shell
- Giant bowl Yorkshires** — one big tin, 30–35 min
- Toad in the hole** — same batter over sausages

### TIER 3 — SERVICE

- Edible bowl** for stew or bangers & mash
- Dutch baby** — sweet, lemon & sugar
- Mini canapé** — rare beef & horseradish

## TROUBLESHOOT

Didn't rise	Fat not smoking / oven cool / batter thick → smoke the fat, true 230°C, thin to single cream
Rose then sank	Oven opened / pulled early → door shut; bake to deep gold and rigid
Greasy base	Fat not hot enough → it must sizzle on contact
Dense, tough	Overmixed / unrested / too thick → mix smooth, then rest 30 min
Sank on the plate	Served too slow → plate the second they're out

## CHARTER PREP & STORAGE

<b>Batter ahead</b>	Rest up to 24 h at 4°C — rises better; whisk before filling
<b>Time to roast</b>	Start as the joint rests; ~25 min → hot for carving
<b>Re-crisp</b>	3–4 min at 220°C — never the microwave
<b>Frozen baked</b>	1 mo; crisp from frozen, 5 min at 220°C
<b>On a swell</b>	Fill in the galley, slide in just before plating