

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	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