

Yorkshire Pudding

INGREDIENTS

- 3 eggs
- 100 grams all purpose flour
- 150 ml whole milk
- scant 1/2 tsp. salt
- Pinch of pepper

DIRECTIONS

1. Crack eggs into a 4 or 8 cup liquid measuring cup or bowl and lightly beat.
2. Whisk in the flour to form a paste.
3. Gradually whisk in the milk. Add the salt and pepper. Whisk until smooth.
4. Let batter rest in the refrigerator for 1 hour.
5. Heat oven to 425 degrees Fahrenheit (for convection). Add 1 tsp. of vegetable oil to seven muffin cups and heat in the oven for 5 minutes.
6. Remove the muffin tin from the oven and pour the batter into each of the seven cups, filling half way.
7. Return to the oven and bake for 5 minutes, then reduce the temperature and bake at 375 for 15-20 minutes.
8. Serve immediately.

TIPS FOR MAKING YORKSHIRE PUDDING

- Let the batter rest for at least 1 hour in the refrigerator.
- Heat the pan and oil before pouring in the batter.
- Only fill each cup half way.
- Don't open the oven door while they're baking.



Cauliflower Cheese

INGREDIENTS

- 1 heads of cauliflower, about 2-2¹/₄ pounds
- 4 TBL salted butter
- 4 TBL flour
- 2 cups whole milk
- Salt & pepper
- 1/2 cup sharp cheddar, shredded
- 1/2 cup Gruyere or medium cheddar, shredded
- 1/4 cup mixture of both cheese for topping

DIRECTIONS

1. Heat the oven to 350 degrees Fahrenheit. Bring water to boil in a medium-large saucepan. Boil cauliflower for 5 minutes. Do not overcook. Remove from the water and strain well. Pour the cooking water down the drain and place the pot back on the stove top.
2. Over medium low heat, melt the butter. Whisk in the flour and let cook for a couple of minutes, whisking occasionally.
3. Gradually whisk in the milk. The sauce should be smooth. Turn the burner off. Season with salt and pepper.
4. Add the cheese, stirring gently. Taste and season.
5. Place the cauliflower into a 2qt baking dish. Pour the cheese sauce on top. Sprinkle remaining cheese on top. Bake for 15-20 minutes until the topping is crisp and golden and the sauce is bubbling.



Warm Butterbeer

INGREDIENTS

- 1 TBL caramel syrup
- 1 TBL toffee nut syrup
- 3/4 cup strong coffee (optional)
- 1 cup hot milk, OR 1 1/2 cups milk, if not using coffee
- Whipped cream
- Caramel sauce for topping

DIRECTIONS

1. Pour the syrups into a cup.
2. Add coffee, if using
3. Add hot milk. Stir gently. Taste and adjust.
4. Top with whipped cream and drizzle with caramel sauce.

