

H the haggis and the herring

Tasty recipes tested in our kitchen – drawing from flavours around the world including our English, European, Mediterranean and South-Asian food experiences.

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FRIDAY, APRIL 27, 2012

Yorkshire Pudding



In March, we were asked to review a cookbook and the title really caught Meredith's attention. *The Muffin Tin Cookbook*, by Brette Sember ([Amazon link for our readers from the USA](#)), published by Adams Media is a straight-to-business cookbook. If you're looking for great ideas about how to make single-serving food using muffin tins, this is the book for you.

There are 200 recipes to choose from covering breakfast, appetizers, lunch or dinner and (of course) dessert. Each recipe contains nutritional information for each serving and tidbits of information about the ingredients, context for the author or history of the dish it's based on.

Browsing through, we saw interesting things like buffalo chicken bites, salmon noodle bake, Chinese pork buns, coffee cake, mushroom tarts, and even fish tacos. There aren't many photos, however, I think a book with photos of 200 muffins might be a little much, and it's really more the experience of the flavours that you'd be concentrating on when you read through the recipes.

Meredith's first attempt was going to be Yorkshire pudding. Not a pudding in the American context, but more of a baked batter (but not quite a bread), it's standard fare in England.

We found that the puddings took about five minutes longer to get golden and puffy, however, it could've been that our oven hadn't heated properly. However, we were very pleased with the final result. nice and puffy and not too dry. We enjoyed them with our St. Patrick's Day dinner that I wrote about a couple weeks ago.

It's definitely a recipe that we'll be using again.

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Yorkshire Pudding

by Daniel Saraga April-27-2012

We found that the puddings took about five minutes longer to get golden and puffy, however, it could've been that our oven hadn't heated properly. However, we were very pleased with the final result. nice and puffy and not too dry. Recipe from The Muffin Tin Cookbook, by Brette Sember.

Ingredients

- 5 tsp vegetable oil
- 1 cup flour
- 1/2 tsp salt
- 1 cup milk (the original called for skim milk)
- 2 eggs

Instructions

1. Preheat oven to 425-degrees.
2. Using a regular muffin tin, place 1/2 tsp vegetable oil in each of 10 cups. Place in preheating oven.
3. In a bowl, mix the rest of the ingredients. The batter will be lumpy.
4. Divide among the 10 cups.
5. Bake for 10-12 minutes until golden and puffed.

Details

Prep time: 15 mins

Cook time: 12 mins

Total time: 30 mins

Yield: 10 puddings

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Daniel Saraga

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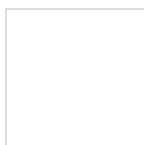
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