

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	kg
egg	4	pcs
Milk	200	ml
olive oil	20	ml

Nutrition and allergens

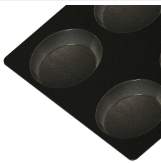
Allergens: 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 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