324

13 | 120 | 36 | 120 | 35

35.5

130

201

35.5

freee

PLANT SWAPS

Swap milk for a plant-based alternative.
2 Eggs = 150ml chickpea aquafaba.
Swap lard for oil.

TOP TIP

Leftover puddings can be frozen for eating another day.

UK Doves Farm Foods Ltd, Salisbury Road, Hungerford, RG17 0RF, UK EU G-Free Alimentare Srl, Via Giuseppina 124, 26048 Sospiro, Cremona, IT

OVEN YORKSHIRE PUDDINGS

Oven 220˚C, Fan 200˚C, 425˚F, Gas 7
Preheat oven, bake for 25-30 minutes

130g	**FREEE Yorkshire Pudding Mix**
3	**eggs**
250ml	**milk**
	lard (preferred)/oil
	muffin or Yorkshire pudding tray

1. Tip the Yorkshire pudding mix into a mixing bowl, break the eggs into the bowl, add half the milk and beat into a smooth batter. **2.** Beat in the remaining milk then rest for 10 minutes. **3.** Put half a teaspoon of lard into the holes of the muffin or Yorkshire pudding tray and put the tin in the oven until hot. **4.** Carefully remove the hot tray, quickly divide the batter between the holes and bake for 25-30 minutes.

AIR FRYER YORKSHIRE PUDDINGS

Temperature 170°C, 360°F
Preheat for 3 minutes, bake for 15-20 minutes

130g	**FREEE Yorkshire Pudding Mix**
3	**eggs**
250ml	**milk**
	lard
	12 metal muffin cups

1. Tip the Yorkshire pudding mix into a mixing bowl, break the eggs into the bowl, add half the milk and beat into a smooth batter. **2.** Beat in the remaining milk then rest for 10 minutes. **3.** Put half a teaspoon of lard into muffin cups, put half of them in the air fryer, select the temperature and preheat for 3 minutes. **4.** Carefully and quickly pour batter between the cups and bake for 15-20 minutes. **5.** Repeat with remaining batter.

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GLUTEN FREE
Yorkshire Pudding Mix

Ingredients: flour blend (rice, potato, maize) cornflour, salt. Made in the UK with EU & non-EU rice.

Best before: see bottom of pack .

Storage: store in a cool dry place.

Always cook flour before consumption.

Nutrition Typical values	Per 100g as sold
Energy	1438kJ 339kcal
Fat	0.2g
of which saturates	<0.1g
Carbohydrate	81g
of which sugars	0.1g
Fibre	1.5g
Protein	2.8g
Salt	1.03g

130g e

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CUK-G-017

LBD PARVE

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yorkshire pudding mix

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yorkshire pudding *mix*

GLUTEN FREE

Makes 8 puddings or 12 smaller puddings

new

Serving suggestion.

PLANT SWAPS *see back of pack*

JUST ADD MILK, EGGS & LARD/OIL

V1

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BOX Recycle | BAG RECYCLE WITH BAGS AT LARGE SUPERMARKET Don't recycle at home

Best before:

freee

A Sunday roast just wouldn't be complete without some light and fluffy Yorkshire puddings.
We make ours in the traditional way using lard to make the very tastiest Yorkshire puddings.

Clare
FOUNDER. FREEE

Why not try some of our other mixes?

Scan me to see more mixes and recipes

CGC_130120-36-EPS

Colours:
cmyk process

Finish: Matt varnish on uncoated board

CMYK