

# BRITISH YORKSHIRE PUDDING DAY 2ND FEBRUARY

## INGREDIENTS

51375	Yorkshire pudding wrap	10
50987	Fairfax English beef short rib	10
	Red wine	1ltr
03013	Everyday Favourites gluten free fine gravy granules	500ml
01586	Everyday Favourites unsalted butter	30g
	New potatoes - cut into ¼	500g
	Red onions - wedges	300g
13685	Olive oil	50ml
	Fresh rosemary	10g
	Fresh thyme	10g
	Carrot wedges ¼ cut	300g
	Everyday Favourites cooking salt	4g
	Blanched greens	200g
02852	Everyday Favourites creamed horseradish sauce	200g

## METHOD

- 1 Defrost the Yorkshire puddings overnight in the fridge
- 2 Seal the Beef in a hot frying pan until caramelised and then place into a roasting pan and cover with red wine and stock. Cook for 4 hours or until tender
- 3 Remove the beef from the cooking liquid and reduce down by half
- 4 Pull the beef from the bone and keep warm. Add the sauce to the meat and check the seasoning and keep warm until required
- 5 In a large tray add the potatoes, red onions, herbs, carrots, salt and oil then roast for 25-30 minutes until the vegetables are cooked and tender
- 6 Lay the Yorkshire pudding on a board and fill with 100g of the roasted vegetable mix and 20g of blanched greens
- 7 Add 120g of beef and drizzle with 20g of horseradish sauce
- 8 Fold in the ends and roll tightly

## YORKSHIRE PUDDING ROAST BEEF BURRITOS





**ON THE MENU TODAY!**

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## INGREDIENTS

51375	Yorkshire pudding wrap	10
18499	Everyday Favourites cauliflower cheese	2.32kg
40483	Davidstow extra mature cheddar	120g
03254	Everyday Favourites sage & onion stuffing mix	200g
	New potatoes - cut into ¼	500g
	Red onions - wedges	300g
13685	Olive oil	50ml
	Fresh rosemary	10g
	Fresh thyme	10g
	Carrot Wedges ¼ cut	300g
04439	Everyday Favourites cooking salt	4g
	Blanched Greens	200g
04719	Everyday Favourites honey & mustard dressing	200g
93398	Everyday Favourites crispy fried onions	100g

## METHOD

- 1 Defrost the Yorkshire puddings overnight in the fridge
- 2 Cook the cauliflower as per instructions and then grate the cheese and sprinkle on top. Place under a grill until well coloured and golden Once cooked, break the larger florets into even size pieces
- 3 Make the stuffing as per instructions then bake until golden and baked
- 4 In a large tray, add the potatoes, red onions, herbs, carrots, salt and oil then roast for 25-30 minutes until the vegetables are cooked and tender
- 5 Lay the Yorkshire pudding on a board and fill with 100g of the roasted vegetable mix and 20g of blanched greens
- 6 Add 120g of cauliflower cheese to the Yorkshire pudding and 20g of stuffing, then drizzle with 20g of honey & mustard dressing and 10g of crispy onions
- 7 Fold in the ends and roll tightly

YORKSHIRE  
PUDDING  
CAULIFLOWER  
CHEESE  
BURRITOS





**ON THE MENU TODAY!**

# **YORKSHIRE PUDDING CAULIFLOWER CHEESE BURRITOS**



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**2ND FEBRUARY**

