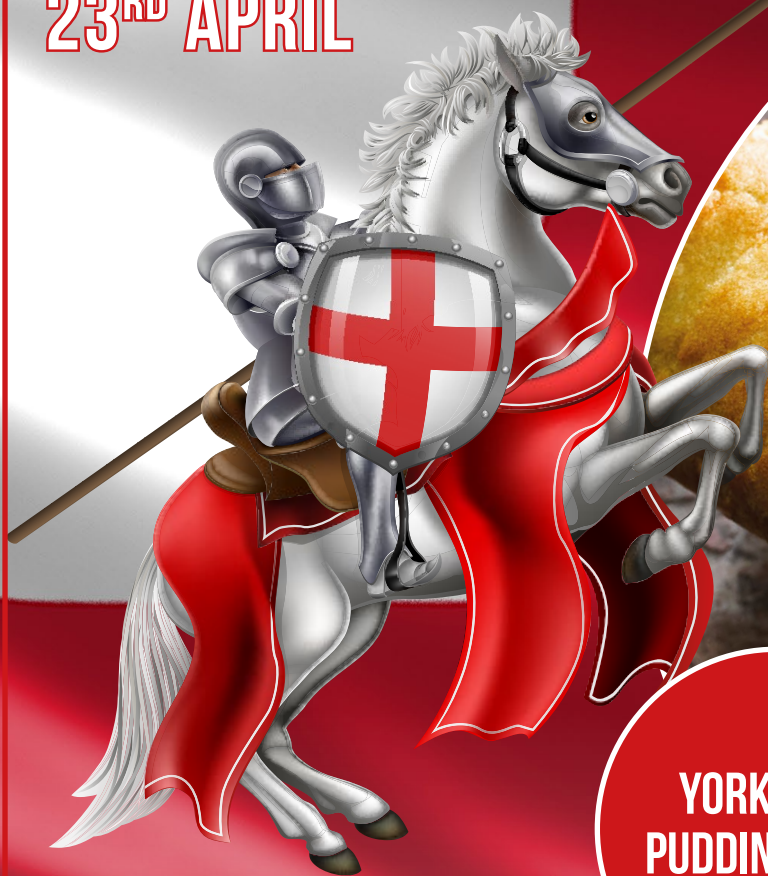


ST GEORGE'S DAY

23RD APRIL



YORKSHIRE PUDDING WRAP



INGREDIENTS

Everyday Favourites Baked Yorkshire Puddings (8")	10
Potatoes new cut into 1/4	500g
Red onions - wedges	300g
Pure olive oil glass	50ml
Fresh rosemary	10g
Fresh thyme	10g
Carrot wedges 1/4 cut	300g
Everyday Favourites Cooking Salt	4g
Blanched greens	200g
Everyday Favourites Creamed Horse-Radish Sauce	200g
Farmstead Brisket	2.5-3.5kg
Red wine	1 litre
Everyday Favourites Gluten-Free Fine Gravy Granules	500ml
Everyday Favourites Unsalted Butter	30g

METHOD

- 1 Defrost the Yorkshire puddings overnight in the fridge.
- 2 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.
- 3 Seal the beef in a hot frying pan until caramelised and then place into a roasting pan and cover with red wine and beef stock, cook for hours or until tender.
- 4 Remove the beef from the cooking liquid and reduce down by 1/2.
- 5 Pull the beef from the bone and keep warm – Add the sauce to the meat and check the seasoning , add butter and then keep warm until required.
- 6 To assemble, lay the Yorkshire pudding on a board and fill with 100g of the roasted vegetable mix, 20g blanched greens, 120g meat and sauce, drizzle with 20g of horseradish sauce and then fold the ends in and roll tight.
- 7 Place in the oven for 2-3 minutes, wrap in greaseproof, cut and serve with English mustard dip.

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