

Yokshire Pudding

Watch the video and fill the gaps.



Let's just talk about the _____
Yorkshire Pudding. You can put
_____ in it, and great with
_____ dinner. They're crispy on the
_____, a bit _____ down here.

You'll need a big _____, and a _____.

Ingredients:

- 4 _____ eggs
- 200 ml of _____ milk
- 200 gr of _____ flour

_____ the flour to make it nice and light and no _____. Whisk the _____. Then add a little _____ of salt. Get the batter from the bowl into a _____, that's perfect for _____ it quickly. Use _____ oil. This oil can _____ high heat. _____ the oven to 190 C. When pouring the batter use a _____. Be careful not to have batter _____ the side. The hot oil is starting to cook the batter on the _____ and as we put it in the _____ the heat of the oil's gonna push the batter up the side to create that _____. Do not open the oven until the puddings are _____. Cook them for about 20-25 minutes until they're golden and _____. Let's put some smoked _____ onto a platter and use a simple sauce (sour _____, _____, _____). Beat it up and add the juice of a _____, and _____. Grate the horseradish over the salmon and add some _____. Finally, _____ the puddings with the sour cream, horseradish sauce and salmon.