

Yorkshire Pudding

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WHY THIS RECIPE WORKS:

To produce the perfect Yorkshire Pudding recipe, we started with our favorite popover recipe and swapped high-gluten bread flour for all-purpose, which offered the best compromise between texture and height. To mimic the flavor of the fatty drippings, we replaced the melted butter and vegetable oil with salt pork rendered in a covered saucepan.

Dividing the batter between two 8-inch baking pans allowed the pudding to cook evenly, and also increased the proportion of crisp edges to custardy center. Piercing the nearly cooked pudding with a skewer released steam and delayed its collapse.

SERVES 6 TO 8

Look for salt pork that is fatty rather than meaty. If you don't have two 8-inch square baking pans, you can use two 9-inch round cake pans. (Just don't use temperature-sensitive glass baking dishes, which can crack in the high heat.) Leave about 3 inches of space between the pans in the oven to allow the air to circulate and cook the puddings evenly.

INGREDIENTS

- 8** ounces salt pork (see note), chopped
- 2** cups all-purpose flour
- 1 1/2** teaspoon salt
- 2** cups skim or low-fat milk, heated to 110 degrees
- 3** large eggs

INSTRUCTIONS

- 1. RENDER PORK** Cook salt pork, covered, in medium saucepan over low heat, stirring occasionally, until fat is rendered and salt pork is lightly browned, 25 to 30 minutes. Discard pork and pour off fat from pan, reserving 4 tablespoons. Let cool slightly. (Rendered fat can be refrigerated in airtight container for 3 days. Microwave until melted and cool slightly before proceeding.)
- 2. MAKE BATTER** Combine flour and salt in large bowl. Whisk milk, eggs, and 2 tablespoons reserved fat in medium bowl until smooth. Slowly whisk milk mixture into flour mixture until smooth. Cover with plastic wrap and let rest at room temperature for 1 hour. (Alternatively, batter can be refrigerated, covered, for 1 day. Bring to room temperature before proceeding with recipe.)
- 3. BAKE** Adjust oven rack to lower-middle position and heat oven to 425 degrees. Divide remaining fat between two 8-inch square baking pans. Transfer pans to oven and heat until fat is just smoking, 3 to 5 minutes. Whisk batter and pour half (about 1 3/4 cups) into center of each prepared pan. Bake until golden brown and edges are crisp, about 25 minutes. With skewer, poke small hole in center of each pudding and continue to bake until deep golden brown, 3 to 5 minutes. Transfer puddings to cutting board and cut into squares. Serve.

GIVE IT A REST

We all work better after a rest, and Yorkshire pudding batter is no exception. Let the batter rest at room temperature for one hour before baking it, so that the proteins in the flour have time to relax, ensuring a pudding with dramatic peaks and valleys.

UNRESTED BATTER

Squat and doughy pudding



RESTED BATTER

Tall and crisp pudding



SALT PORK 101

FATTY IS GOOD

Buy salt pork with lots of white fat.



LEAN DOESN'T CUT IT

Avoid meaty salt pork for this recipe.

