



Professional®

Yorkshire Pudding



+ Features and Benefits:

- + Make ahead convenience
- + Batter can be made ahead and refrigerated
- + Yorkshire Puddings can be reheated for service
- + Size can be customized - mini, medium, family style
- + Ideal carrier for any day part
- + Add ingredients for sweet or savoury tastes to replace bread or buns

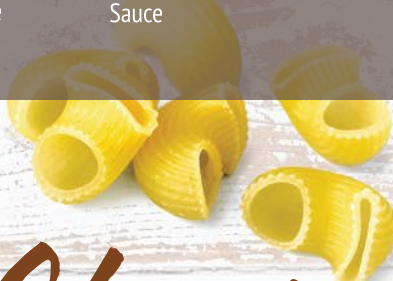


Chef Inspired:

- ☐ **Breakfast:**
Eggs Benedict
- ☐ **Lunch:**
Macaroni and Cheese

- ☐ **Dinner:**
Family style Yorkshire filled with Roast Beef, Mashed Potatoes, Peas and Carrots
- ☐ **Dessert:**
Instant Chocolate Pudding, Sliced Banana, Whipped Cream, Chocolate Sauce

- ☐ **Appetizer:**
Mini Yorkshire, Sautéed Mushrooms, Swiss Cheese, Alfredo Sauce



Mac and Cheese in Yorkshire Pudding

This cheesy mac and cheese is served in light and fluffy Yorkshire puddings for an eye-catching presentation.



Hands On: 25 minutes

Total Time: 50 minutes

Ingredients for 24 servings

Yorkshire Pudding:

- 8 eggs
- 1 pkg (1 lb/454 g) Yorkshire Pudding mix

Mac and Cheese:

- 4 cups (1 L) elbow macaroni
- 2 cups (500 mL) diced onions
- 1 cup (250 mL) each diced red and green bell peppers
- 2 tsp (10 mL) paprika
- 11.3 oz (320 g) Dr. Oetker Cheese Sauce Mix
- 1 1/2 cups (375 mL) shredded Cheddar cheese
- 1/2 cup (125 mL) finely chopped fresh parsley

- 1 Yorkshire Pudding:** Heat oven to 400°F (200°C). Generously grease 24 muffin cups; place in oven to preheat.
- 2** In mixing bowl, beat eggs with 2 2/3 cups (650 mL) water; whisk in Yorkshire Pudding mix until smooth. Using 1/4-cup (60 mL) measure, pour batter into hot muffin pans.
- 3** Bake for 20 to 25 minutes until golden (if browning too quickly, reduce oven temperature to 350°F/180°C after 10 minutes).
- 4 Mac and Cheese:** In large pot of boiling salted water, cook macaroni until al dente. Drain well and return to pot.
- 5** In skillet, sauté onions, bell peppers and paprika; toss vegetables with macaroni.
- 6** In large saucepan, whisk cheese sauce mix into 8 cups (2 L) cold water; bring to boil over medium heat, stirring frequently. Reduce heat; simmer for 3 minutes, stirring occasionally. Pour cheese sauce over macaroni mixture; mix well.
- 7** Spoon 1/2 cup (125 mL) mac and cheese into each Yorkshire pudding. Sprinkle Cheddar and parsley over top.



Recipe

ORDER CODE	GTIN	Product Name	PACK SIZE	Servings Per Case	Case Gr. Wt.
1-90-085360	10058336853606	Yorkshire Pudding Mix	12 x 454 g	432 medium	5.9 kg



Dr. Oetker Canada Ltd., 2229 Drew Rd., Mississauga, ON L5S 1E5
www.oetker-professional.ca info@oetker-professional.ca