



Yorkshire Puddings (makes 6)

The traditional roast is one meal which you may think you will never be able to enjoy again. Well think again.

The recipe differs to that of the traditional Yorkshire Puds. Rather than making a batter it is necessary to make a dough. The making might differ but the end result is just as good.

Before you start pre-heat the oven to 220oC/425oF?Gas Mark 7 and grease 6 Yorkshire pudding tins.

In a pan bring to boil 50g (2 oz) butter with 125ml (½ pt) water. Remove from the heat and stir in 65g (2 ½ oz) JUVELA Gluten-Free Mix. Return to het until the mixture forms a ball in the pan. Remove from the heat and allow to cool slightly.

Beat together 2 medium eggs and gradually add to the mixture, beating well after each addition. The dough needs to be soft, dropping consistency (it may not be necessary to add all of the beaten egg).

Place spoonfuls of the mixture into the tins, spreading over the base and up the sides. Bake in a pre-heated oven for 20 minutes. Remove from the oven and using a sharp knife, make a small hole in each pudding. Return to the oven for a further 5 minutes to dry out.

For Gravy, pour off the juices from the meat into a pan. Blend in 2tbsp of JUVELA Gluten-Free Mix to form a paste and heat gently. Gradually add 1pt of stock (made from stock cube and or vegetable water), stirring all the time until the gravy thickens. Season to taste.