

Popovers | Yorkshire Puddings

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 1 hour

Chef's Notes

The difference between popovers and Yorkshire puddings is that Yorkshires use the beef fat (the drippings from a beef roast). These popovers are a bit lighter in flavor and you can also prepare them before the roast is even done.

While are best when freshly made, they can be made the day before and then reheated in a preheated 400° F (200° C) oven for about 3 minutes.

Popovers are great served with roasts, but they are also delicious served for breakfast with butter and jam.

NOTE: Make these Dairy and Egg-Free by replacing the eggs with Ener-G egg replacer (equal to 2 eggs) and replacing the milk with 1 cup plain unsweetened non-diary milk. For the butter, use non-diary butter or oil instead.

Step 1: Gathering Your Mise en Place

- 2 large eggs (room temp)
- 1 cup whole milk (room temp)
- 1 tsp unsalted butter, melted
- 4 3/4 oz all-purpose flour
- 1 1/2 tsp kosher salt*

Gather all of the ingredients and make sure to let them come to room temperature.

If you are in a hurry, place the eggs into a bowl of warm water. Also, place the milk in its container into another container of warm water. The warm water will speed up the process of bringing the ingredients to room temperature.

*Note: If you want to make these for breakfast to go with something sweet such as jam, add about 1 teaspoon of kosher salt.

When serving with things like Prime Rib or roasts, the full 1 1/2 teaspoons of kosher salt is fine.

Step 2: Preparing the Popover Tin

- 1 to 2 tsp unsalted butter

Rub each of the popover cups with a bit of butter, making sure to lube up the bottom as well.

If you do not have a popover tin as shown here, a muffin tin will work just fine.

Step 3: Preparing the Popover Batter

Before starting the batter, preheat your oven to 400° F (200° C). The oven must be good and hot before you even start the batter.

To prepare the batter, mix everything together in a blender. Run the blender for 30 seconds to a minute. This will create the bubbles that will help the popovers to rise from the steam.

Quickly fill the prepared popover tin about 1/2 to 2/3 full.

Step 4: Baking the Popovers

Immediately place the popovers into the hot oven and quickly close the door. Do not open the door again until they have finished baking; otherwise, the popovers will fall and/or not set properly.

Bake for approx. 40 minutes or until golden brown.

Note: After about 20 mins or so (after the popovers have risen and set), have a look at them. If they look like they are getting too dark, you can turn the oven down to 350°F (190°C), to finish the cooking process.

Once done, remove from the oven. Using a skewer or small paring knife, make a small slit in the popover. This will allow the steam within to be released. This is important, otherwise the popovers will collapse as they cool.