

Name:

Yorkshire pudding

Task: Search the two websides and decide if the staements below are true or false.



[Wiki entry](#)



[Top 10 facts](#)

Write T (true) or F (false)
Statements:

T / F

- 1) Yorkshire pudding is a cake made from eggs, flour and milk. _____
- 2) It is a main dish. _____
- 3) The first recipe of a yorkshire pudding is from 1747. _____
- 4) Thick gravy was used to lower the appetite. _____
- 5) A Yorkshire pudding needs to be 4 cm tall. _____
- 6) Yorkshire pudding has a celebration day. _____
- 7) The pudding was invented by a man. _____
- 8) The largest Yorkshire pudding was 46 m². _____

Name:

Yorkshire pudding

Oh no, the recipe got mixed up!

① Put the pieces of the recipe in the right order. (1-7)

_____ Put 140g plain flour into a bowl and mix 4 eggs under it until the batter is smooth.

_____ Heat oven to 230C/fan 210C/gas 8.

_____ Take the hot tin out of the oven. Carefully and evenly pour the batter into the holes.

_____ Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper.

_____ Place the tins back in the oven and bake undisturbed for 20-25 mins until the puddings have puffed up and browned.

_____ Drizzle a little bit of sunflower oil evenly into a Yorkshire pudding tin and place in the oven to heat through.



challenging words

main dish - Hauptgang

gravy - Bratensoße

invented - erfunden

batter - Teig

tin - Backform, Blech
