

Traditional Roast Beef with Yorkshire Puddings



what you need

- 1.5kg John Penny beef topside joint
- 25g beef dripping - ask your butcher for this
- Ready prepared mustard
- Freshly ground black pepper
- 125g plus 1 tablespoon plain flour, sifted
- 1 medium size egg
- 200ml milk
- 75ml plus 2 tablespoons water
- 300ml beef stock

Cooking Time: 2 hrs 35 mins

Serves: 4 people

how to cook

- 1 Preheat the oven to Gas 6, 200°C, fan 180°C, 400°F. Place the beef on a rack in a roasting tin. Rub the dripping, mustard and pepper over the joint.
- 2 Cook the beef for 20 minutes per 500g, plus 20 minutes. When the meat has cooked, drain off all but 2 large spoonfuls of the meat juices into a small pan. Remove the beef from the oven and cover well with foil and clean tea towels and leave to rest whilst the Yorkshire puddings are cooking.
- 3 Meanwhile, whilst the beef is still roasting make the Yorkshire pudding batter, put 125g of the flour in a bowl, then add the egg and half the milk. Beat until smooth and add the remaining milk and 75ml of water.
- 4 Increase the oven temperature to Gas 7, 220°C, fan 200°C, 425°F. Heat a 12 section patty tin in the oven, add some oil to each patty and allow to heat for a few minutes and then pouring the batter into the hot patty tins. Cook the pudding for 20 minutes or until risen and crisp.
- 5 To make the gravy, skim the fat off the reserved juices in the pan and bring them to the boil. Blend the flour with the water and stir in. Cook for 2-3 minutes, and then add the beef stock. Simmer gently for a further 2-3 minutes and serve with the beef and the Yorkshire puddings.