

YORKSHIRE PUDDING WITH SMOKED SALMON

Serves 4

We found this Jamie Oliver recipe on the *'The Quirk and the Cool'* blog. It's a wonderful quick and easy meal that looks stunning and tastes even better.



Ingredients

Yorkshire pudding
2 Tablespoons *Fino Olive Oil*
2 or 3 Sprigs of fresh rosemary
2 Large eggs
150ml Semi-skimmed milk
65g Plain flour
200g *Traditional Smoked Salmon*

Beetroot & Asparagus Salad
1 Bunch of asparagus
250g Cooked beetroot
4 Tablespoons *Fino Balsamic Vinegar*
1 Heaped teaspoon *Raw Welsh Honey*
2 Punnets of cress
2 Sprigs of fresh basil
Juice of half a lemon
Freshly Cracked Black Pepper
Halen Mon Sea Salt

Dressing
3 Heaped tablespoons natural yoghurt
2 Heaped tablespoons *Strong Horseradish Cream*
1 lemon

Put 2 tablespoons of oil into a large non-stick ovenproof frying pan and pick in the rosemary leaves on high heat. Crack the eggs into a bowl, add the milk and flour, then whisk until smooth.



Spread out the rosemary in the frying pan, then pour in the batter, let it fry for 30 seconds, then pop into the oven and close the door until golden (roughly 13 minutes).

Trim the asparagus and put dry on the hot griddle pan, turning until nicely charred on all sides.

Sliced the beetroot, then place in saucepan over medium heat with the balsamic and honey, stirring regularly, and removing from the heat when sticky. Mix the yoghurt and horseradish in a bowl, then season to taste with salt, pepper and lemon juice. Snip over the cress on to a nice serving board, and spoon the beetroot on top, then pick over the basil leaves.

Shake the asparagus with a squeeze of lemon juice, salt and pepper, and immediately pile on the board. Once the Yorkshire pudding is puffed up and golden, get it out of the oven, slide it on to the board. Roll the smoked salmon into roses and place on top. Serve straight away with lemon wedges on the side.