

YORKSHIRE PUDDING WITH SMOKED SALMON

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.

Serves 4

Ingredients

Yorkshire Pudding -

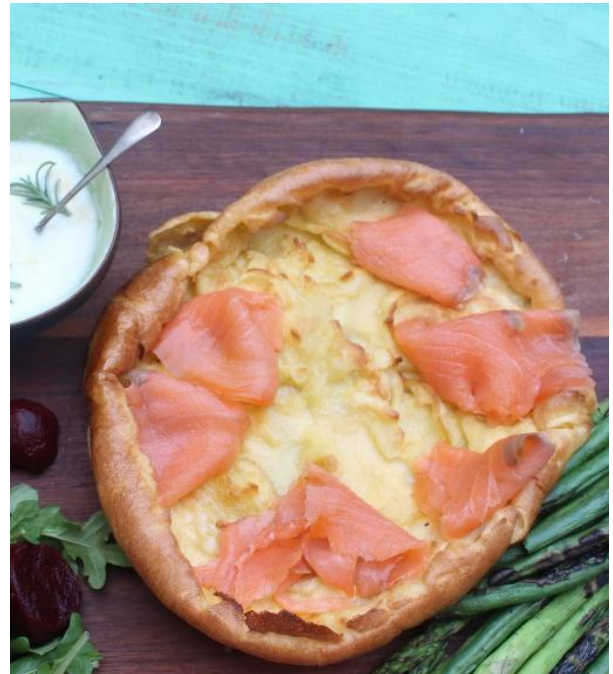
- 200g [Traditional Smoked Salmon](#)
- 150ml Semi-skimmed milk
- 65g Plain flour
- 2 Large eggs
- 2 or 3 Sprigs of fresh rosemary
- 2 tbsp [Fino Olive Oil](#)

Beetroot & Asparagus Salad -

- 250g Cooked beetroot
- 1 Bunch of asparagus
- 2 Punnets of cress
- 1 Heaped tsp [Welsh Honey](#)
- 2 Sprigs of fresh basil
- Half of a lemon, juiced
- 4 tbsp [Fino Balsamic Vinegar](#)
- Freshly cracked black pepper
- A sprinkle of [Halen Môn Sea Salt](#)

Dressing -

- 3 Heaped tbsp natural yoghurt
- 2 Heaped tbsp [Strong Horseradish Cream](#)
- 1 lemon, juiced



Pour the [Fino Olive Oil](#) into a large, 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.



Slice the beetroot and place in saucepan over medium heat with the [Fino Balsamic Vinegar](#) and [Welsh Honey](#). Stir regularly and remove from the heat when sticky.

Mix the yoghurt and [Horseradish Cream](#) in a bowl, then season to taste with [Halen Môn Sea Salt](#), black 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, [Halen Môn Sea Salt](#) and black pepper, and immediately pile on the board.

Once the Yorkshire pudding is puffed up and golden, remove from the oven and place it onto the board. Roll the [Smoked Salmon](#) slices into roses and place on top.

Serve straight away with lemon wedges on the side – enjoy!