

Giant Yorkshire Sunday Lunch



Serves 2

Prep 15 mins

Cooking 50 mins

Easy

includes yorkshire pud

Ingredients

[1 Giant Yorkshire pudding](#)

1 fat steak (rather than a long, thin one) or other roast meat (lamb fillet)

Oil, for frying

1 large potato

2 carrots, peeled and cut into batons, or 8-10 baby carrots

200-300ml gravy

1. Heat a dry frying pan. Brush the steak (or lamb) with oil and season it well, place in the pan and brown on each side. This can be cooled, wrapped and chilled until you need it, up to 24 hrs. Peel the potato and cut it into quarters, put them in a pan, cover with water and then bring to the boil. Once they've come to the boil, cook for 2 mins, then drain. Leave to dry completely and chill until needed.
2. When you're ready to serve your Sunday lunch, heat oven to 230C/210C fan/gas 8. Drizzle a little oil into a 20cm frying pan with an ovenproof handle and put it in the oven. Heat a little oil in a small roasting tin on the same shelf. Tip the potatoes into the roasting tin, turn them over in the oil, add the carrots and the steak. Put the tin back in the oven. Pour the batter into the frying pan and put it back in the oven and cook for 25 mins.
3. If it's ready, take it out and set aside. Remove the steak (or lamb) from the tin and rest until you're ready to serve, wrapped loosely in foil to keep warm. Turn the potatoes and carrots. Cook for a further 10 mins and if they look done, remove the veg, but put the potatoes back in the oven. Heat the gravy. Turn off the oven and put the Yorkshire back in to warm through. Slice the steak (or lamb) and tip any juices into the gravy. Serve the Yorkshire on a plate, filled with the meat, veg and potatoes and pour over the gravy.