

The Big Brunch Mushroom Yorkshire Pudding



Serves 2 **Prep 15 mins**

Cooking 20 mins

Easy

Ingredients

25g butter
1 shallot, finely chopped
400g mushrooms, sliced (any kind)
1 tbsp dry sherry or white wine (optional)
small handful of parsley, chopped,
+ extra to serve

For the Yorkshire puddings

2 eggs
100g plain flour
150ml milk
1 tbsp sunflower oil
or use ready made - 2x giant (1 each)

For the poached eggs

splash of white wine vinegar
2 eggs

1. To make your own Yorkshire pudding, whisk the eggs with the flour until smooth, then gradually whisk in the milk. Season. The batter can be made up to a day ahead & chilled. Alternatively, you can use ready-made frozen Yorkshire pudding available. In that case move to step 3.
2. Heat the oven to 220C/200C fan/gas 8, & heat the oil in a 20cm ovenproof frying pan until very hot. Pour in the batter, transfer to the oven and cook for 20 mins until puffed up and golden. Reduce the oven to 180C/160C fan/gas 4, and cook for 5 mins more.
3. In the final 10 mins of the pudding's cooking time, heat the butter in a second frying pan until foaming, then stir-fry the shallots, and mushrooms for 3-4 mins until the mushrooms are golden. Splash in the sherry or wine, if using, and simmer for a minute. Remove from the heat, stir in the parsley and season. Set aside.
4. About 5 mins before the Yorkshire pudding is ready, make the poached eggs. Bring a small pan of water to the boil with the vinegar. Reduce the heat to a simmer, crack in the eggs and cook for 2-3 mins until just poached. Remove to a plate lined with kitchen paper using a slotted spoon, and drain. Spoon the mushrooms into the Yorkshire pudding, then carefully top with the poached eggs, season, sprinkle with the extra parsley and serve straight from the pan.