
CHEF DALE SNIFFEN RECIPE

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Yorkshire Pudding Pancake, Mixed Berries and Yoghurt

Recipe by Chef Dale Sniffen

Make 1 large 32 cm disk

Pudding Ingredients

75g Grape seed oil
4 whole eggs
140g Plain flour
200g Whole milk pinch salt
1 punnet fresh blueberries
1 punnet fresh raspberries
1 punnet fresh strawberries, cut in half
250gm Mundella fruit yoghurt
2 tbsp roughly chopped mint leaves
1/4 cup 85% chocolate shavings

Method

- Preheat a fan-assisted oven to 200°C/gas mark 6.
- Have available a deep oven-safe Sauté pan measuring approximately 32cm in diameter. Pour the oil into the sauté pan, approximately 2cm high.
- Place the pan into the oven for 10 minutes.
- In the meantime, mix the eggs, flour until well combined. Whisk in the milk and the salt.
- Remove the hot pan from the oven and carefully pour the batter 2/3 of the way up - ensuring it has distributed well around the pan.
- Return to the oven and bake for 20 minutes.
- Allow the pudding to cool down slightly, keep in the pan!!

Plate Pudding up in the pan. Scatter the pudding with mixed berries, then top with yoghurt, chopped mint and shaved chocolate.