BRITISH (ENGLAND)

# Roast Beef with Yorkshire Pudding

| COMPLEXITY | SERVES | PREP | COOK | TECHNIQUE | CUT |
|---|---|---|---|---|---|
| **Involved** | **6** | **30 min + 1 hr resting** | **2 hr** | **Roast** | **Prime rib roast** |

## Ingredients

- 2 kg (4½ lb) bone-in prime rib roast (3 ribs)
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp English mustard powder
- 2 tbsp plain flour, for the gravy
- 500 ml (2 cups) beef stock

YORKSHIRE PUDDINGS

- 140 g (1 cup) plain flour
- ½ tsp salt
- 4 eggs
- 200 ml (¾ cup + 1 tbsp) whole milk
- 6 tbsp beef dripping or vegetable oil

## Steps

1. Whisk the pudding flour, salt, eggs and milk into a smooth batter. Rest it at room temperature for at least 1 hour.
2. Take the beef out of the fridge 1 hour before cooking. Rub with the salt, pepper and mustard powder.
3. Heat the oven to 230°C (450°F). Roast the beef on a rack, bones down, for 20 minutes to brown the fat.
4. Lower to 160°C (325°F) and cook 1 hour to 1 hour 15 minutes more, until a thermometer reads 52°C (125°F) for medium-rare.
5. Move the beef to a board, tent with foil, and rest for 40 minutes. Pour the fat from the tray into a jug and keep the tray for the gravy.
6. Raise the oven to 220°C (425°F). Put 1 tbsp dripping into each hole of a 6-hole muffin tin and heat in the oven for 10 minutes, until smoking hot.
7. Pour the batter in quickly, filling each hole about two-thirds. Bake 22 to 25 minutes, without opening the door, until tall, deep golden and crisp.
8. For gravy, set the roasting tray over medium heat, stir in 2 tbsp of the beef fat and the flour, and cook 1 minute. Whisk in the stock and simmer 5 minutes until glossy.
9. Carve the beef and serve with the puddings, gravy, roast potatoes and horseradish.

## Notes

- **Rest well:** the long rest lets the juices settle, and frees the oven for the puddings.
- **Make ahead:** batter keeps overnight in the fridge; bring to room temperature.
- **Other cuts:** a boneless prime rib roast or topside works; go by thermometer rather than time.
- **Freezer:** cooked Yorkshire puddings freeze for 3 months; reheat from frozen at 200°C (400°F) for 5 to 8 minutes until crisp and hot.
- **Chef's touch:** pour the juices from the resting board into the gravy for deeper beef flavour.

- **Pair with:** buttered cabbage and glazed carrots.